Spicy Sausage and Pepper Pasta

Recipe from twopeasandtheirpod

Ingredients

- 12 ounces Penne pasta (we use whole wheat)

- 2 tablespoons olive oil

- 1/2 red onion, sliced

- 2 cloves garlic, minced

- 1/2 red bell pepper, cut into strips

- 1/2 orange bell pepper, cut into strips

- 1/2 yellow bell pepper, cut into strips

- 1 package Butterball Turkey Sausage (13 oz), cut into 1/2 inch rounds

- Crushed red pepper, to taste

- 1 1/2 cups grape tomatoes, halved

- 1 cup shredded Parmesan cheese

- 1/3 cup chopped fresh basil

- Salt and black pepper, to taste

Directions:

1. In a large pot of boiling water, cook pasta until al dente.

2. While the pasta is cooking, heat the olive oil over medium-high heat in a large sauté

pan. Add the onion, garlic, peppers, and sausage. Cook for about 5 minutes, stirring

occasionally.

3. Drain the pasta and pour into a large serving bowl. Stir in the onions, peppers, and sausage. Add the tomatoes, Parmesan cheese, and basil. Season with salt and black pepper, to taste. Serve immediately.