

Sausage and Mushroom One-Pot Pasta

Preparation time: 35 min

Difficulty: Easy

Ingredients

• Better Than Bouillon® Roasted Garlic Base: 2 Tbsp

Fresh parsley, finely chopped: ¼ cup

• Fresh rosemary, finely chopped: 1 Tbsp

• Garlic cloves, sliced: 3

• Grated Parmesan cheese, divided: 1 cup

• Italian sausage, removed from casing and crumbled: 1 lb

• Mushrooms, sliced: ½ lb

Olive oil: 2 TbspOnion, diced: 1

• Pomì Double Concentrated Tomato Paste: 1/2 tsp

• Red pepper flakes: 1 pinch

• Rigatoni: 1 lb



Preparation

This quick and easy one-pot pasta delivers delicious flavors that the whole family will enjoy.

- 1. Heat oil in large saucepan set over medium-high heat. Add sausage; cook for 3 to 5 minutes or until starting to brown. Stir in mushrooms, onion, garlic and rosemary; cook for 5 to 8 minutes or until mushrooms start to soften.
- 2. Add pasta, 1 cup of water, tomatoes, tomato paste and Roasted Garlic Base. Cover and bring to boil, stirring occasionally. Cook for 8 to 10 minutes or until pasta is tender but firm and most of the water has evaporated.
- 3. Stir in half of the Parmesan cheese, parsley and red pepper flakes. Serve with remaining Parmesan cheese.

Wish to buy "Better Than Bouillon® - Roasted Garlic Base"? Click here!

For this recipe we used:

Crushed Tomatoes with Basil 13.8 oz

