Pomì
O Così. O Pomì.

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 Tbsp
- Onion, diced: 1
- Pomì Double Concentrated Tomato Paste: ½ 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

