

## Italian Sausage Tomato Sauce



**Preparation time:** 35 min

**Difficulty:** Easy

## Ingredients

- Chicken stock: ½ C
- Crushed red pepper: ½ tsp
- Fresh chopped basil: For serving
- Fresh chopped parsley: For serving
- Garlic, minced: 4 Cloves
- Grated parmesan: ½ C
- Ground Italian Sausage, or Fresh Italian Sausage  
Meatballs: 1 lb , or 8-10
- Olive oil: 2 tbsp
- Salt and Pepper: to taste
- Salted butter: 2 tbsp
- Shallots, diced: 2

## For this recipe we used:

Crushed Tomatoes with Basil 2 boxes



## Preparation

**We've found you the perfect recipe. Italian Sausage stewed in a homemade Tomato Sauce. Made with easy by starting with our product - Pomi Strained Tomatoes. This is the ultimate comfort food!**

### Method

1. In a large skillet, heat the oil and melt the butter.
2. Add the shallot and cook until translucent. Add the garlic, cook for 1 minute.
3. Season with salt and pepper. Add the crushed red pepper.
4. If using ground sausage, add the meat and cook until browned. If using fresh meatballs, sear the meatballs on all sides.
5. Add the pomi strained tomatoes and chicken stock.
6. Simmer, covered, for 25-30 minutes.
7. Stir in the grated parm.
8. Top with fresh parsley and basil.
9. Serve with your choice of pasta.