RECIPES > SOUPS, STOCKS & BASES

Italian Sausage with Pasta

Campbell's Foodservice

TOTAL TIME
30 minutes

SERVINGS
15



Combine Italian sausage, roasted red peppers, smoked Gouda, and olive oil with *Verve*® Tomato Roasted Red Pepper Bisque with Gouda to create a rich, flavourful sauce your guests will adore.

MADE WITH

Verve® Tomato Roasted Red Pepper Bisque with Gouda
CASE CODE 23323

Ingredients

60 mL	Olive oil
115 g	Onion, thinly sliced
48 each	Sweet Italian pork sausage, large diced
15 g	Garlic, roasted, mashed
1 1.81 kg pouch	*Verve*® Tomato Roasted Red Pepper Bisque with Gouda
226 g	Smoked Gouda cheese, shredded
3 g	Fresh oregano leaves, chopped
10 g	Fresh parsley, chopped
600 g	Roasted red bell pepper, julienne
5 g	Kosher salt
1.5 g	Black pepper
8 ½ cups	Penne pasta, cooked, drained

Directions

1. Using a large pot, heat oil over medium heat.
2. Add onions and sausage. Cook for 5 minutes.
3. Add garlic and tomatoes. Cook for 3 minutes. Remove from pot. Reserve.
4. Add Roasted Red Pepper & Smoked Gouda Bisque. Simmer for 10 minutes.
5. Add cheese, oregano, parsley, roasted peppers, salt and pepper.
6. Add sausage mixture. Simmer for 5 minutes.

   CCP: Heat to a minimum internal temperature of 74°C (165°F) for 1 minute.
   CCP: Hold for hot service at 60°C (140°F) or higher until needed.

   To Serve: Using a 4-oz. spoodle, portion 100 g (½ cup) cooked pasta onto plate. Top with an 8-oz. spoodle 138 g (1 cup) sausage mixture. Serve immediately.

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