

## **Pasta Pomodoro**

**\*Personal Recipe**

(A light, fresh tasting pasta that is quick & easy)

1 can of diced Tomatoes (drained)  
1 or 2 cloves of Garlic (no substitutions)  
½ lb ground Hot Italian Sausage  
1/3 cup diced Portabella Mushrooms (other Mushrooms may be used of course)  
¼ Cup diced Onions  
1 Tbsp Olive Oil  
¼ Cup of Red wine (Cabernet or Merlot are recommended)  
1 tsp Rosemary  
1 tsp Italian Seasoning  
1 tsp Basil  
1 tsp Marjoram

Drain Tomatoes and empty them into a medium saucepan. Then add the spices, the Garlic, Onion and the Wine. Simmer for 10 minutes over medium heat.

In a skillet, pan fry the Italian Sausage over medium-high heat. If the Sausage is linked, chop it up before cooking. When the sausage is fully cooked, drain the grease.

Add the cooked Italian Sausage to the simmering sauce. Simmer over medium-low heat for another 10 minutes.

Add the Mushrooms to the sauce, stir them in thoroughly, reduce the heat to low and cook for about 10 minutes while you prepare the pasta noodles.

Boil the pasta noodles in a large saucepan. When the noodles are finished the sauce should be ready.

Serve by laying the pasta on a plate and ladling the sauce over the noodles.

High quality breads or a salad make excellent accompaniments to this dish.