

SWEET ITALIAN SAUSAGE & OYSTER PASTA

This simple, quick dish is a great way to use yesterday's sausage leftovers.

Serves 2 adults. Time 15 minutes

INGREDIENTS:

2 C. Farfalle (bowtie) pasta	1 cooked Sweet Italian Sausage
4 Oz. Oyster Mushrooms	1 1/2 T. Olive Oil
3 cloves of fresh garlic, crushed or minced	1/4 Tsp. Salt (or to taste)
a dash of Black Pepper (or to taste)	1/4 C. grated fresh Parmesan cheese

DIRECTIONS:

Bring a pot of water to a boil. Meanwhile, chop the mushrooms, and slice the sausage into thin bit sized slices.

Cook the pasta according to the directions on the box. While the pasta is cooking, heat olive oil in a skillet over medium-low heat. Add garlic, mushrooms, salt, and pepper and toss to combine. Sauté several minutes until the mushrooms are slightly browned. Then add the sliced sausage and heat until warmed.

Drain the pasta and add it to the mushroom mixture. Stir together and plate food. Top each plate with a little drizzle of olive oil and grated Parmesan cheese, and serve.

CREDIT: Adapted from a recipe by Kit Graham of TheKitchen.com

