

OYAMA SAUSAGES WITH A MILD TOMATO PASTA SAUCE



A tasty pasta recipe, using Oyama Mild Italian sausages
– works with pork, chicken or turkey

Serving Size: Serves 3–4 **Meal:** Dinner
Prep time: 10 min **Cooking time:** 20 min

INGREDIENTS

4 Oyama Mild Italian Sausages
– pork, chicken or turkey
1 tin of chopped tomatoes,
28 oz.
2 cloves garlic, minced
1 medium onion, chopped
1 Tbsp. chopped herbs –
basil, oregano – your choice
1 small tin tomato puree, 6 oz.
Sea salt and freshly
ground black pepper
1 Tbsp. Olive Oil
¾ lb pasta, your choice

GRILL THE SAUSAGES over medium heat, in a covered frying pan, turning occasionally to brown on all sides, about 20 minutes.

IN ANOTHER PAN, gently fry onion in the oil until softened. Add the garlic and chopped herbs, salt and pepper and cook another 2–3 minutes.

ADD THE TOMATO PUREE and the chopped tomatoes, stir.

SLICE THE SAUSAGES thickly and add to the pan. Cook for 10 minutes, simmering gently.

BOIL THE PASTA in salted water and drain when al dente.

Toss pasta and sauce together and serve with crusty bread.