

ItalSausZuch

Italian Sausage & Zucchini on Pasta

1 - 2 no salt sausage patties per person
1 8oz can of no salt tomato sauce
1 medium zucchini, cut into bite size chunks
6-8 fresh mushrooms, rough chopped
1/2 medium onion diced
1/4 cup white wine
3 garlic cloves
onion powder
basil
oregano
tarragon
angel hair pasta

In a deep frying pan, saute sausage patties in 1 tbsp of water & 1 tbsp olive oil until browned. Add tomato sauce, wine & all spices (amounts are to taste.) Stir, add zucchini, onion & mushrooms. Cover and simmer on low heat for about 2 hours. Cook angel hair pasta, drain. Serve sauce over the pasta with sausage on the side.