

SWEET ITALIAN PASTA

5 Sweet Johnsonville Italian Sausage Links, cooked, drained and coin sliced
16 oz Bow Tie Pasta
3 Tablespoons Olive Oil
3 cloves garlic, minced
1 onion in small wedges
1 zucchini, coin sliced
1 yellow squash, coin sliced
16 cherry tomatoes
salt & pepper to taste

cook pasta according to directions & reserve. Cook sausage and when done remove from pan, place the drippings in a different sauté pan cook garlic w/oil until soft but not browned. Add vegetables and sauté until tender. Add sausage and pasta to vegetables /Salt & Pepper to taste. Serve warm with Parmesan cheese on top.