

Betty's Italian Sausage and Green Pepper Skillet Meal Recipe



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In this video, Betty demonstrates how to make an Italian Sausage and Green Pepper Skillet--one of her husband's favorite meals!

Ingredients:

- 1 pound Italian sausage
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 4 medium cloves garlic, minced
- 14.5 oz. can of Italian-seasoned diced tomatoes
- 1 pound rigatoni pasta (You may use any type of pasta.)
- 1/2 tablespoon salt
- 1 tablespoon olive oil (Salt and olive oil are for cooking rigatoni.)
- 2 tablespoons fresh sweet basil, chopped (Use 2 teaspoons, if you are using dried sweet basil.)
- 1/4 cup fresh parsley, chopped (Use 2 teaspoons, if you are using dried.)
- 3/4 cup shredded Parmesan cheese (divided)
- 1/2 cup olive oil

In a deep skillet, crumble 1 pound of Italian sausage, and cook over medium heat, stirring often, until sausage begins to brown. Add 1 medium chopped onion and 1 medium chopped green pepper. Cook until the onion is soft and clear. Spoon off any excess fat. Add 4 cloves of minced garlic, and cook for 1 minute. Now, add a 14.5 oz can of Italian-seasoned diced tomatoes. Stir, until combined. Bring to a boil, reduce heat, and simmer for about 10 minutes. While your sausage mixture is simmering, cook 1 pound of rigatoni. (I place the rigatoni in boiling water, along with 1/2 tablespoon of salt and 1 tablespoon of olive oil, and cook it for about 10 minutes--until al dente.) Drain and set aside. In a large bowl, combine 1/4 cup chopped parsley, 2 tablespoons chopped sweet basil, 1/2 cup of shredded Parmesan cheese (reserving 1/4 cup), and 1/2 cup olive oil. Add cooked and drained rigatoni, and mix well. Now, add the sausage mixture from the skillet, and stir well. Sprinkle the remaining 1/4 cup shredded Parmesan cheese over the top. Serve immediately, while hot! Serve with a green side salad and hot, crunchy garlic bread! This dish is amazing!