

ITALIAN SAUSAGE WITH PASTA

1/4 cups Olive oil|1 cup Onion, thinly sliced|48 links Sweet Italian sausage, large, diced|1 Tbsp Garlic, roasted and mashed|4 lb bag Campbell's® Roasted Red Pepper & Smoked Gouda Bisque|2 cups Smoked gouda cheese, shredded|2 tsp Fresh oregano leaves, chopped|2 tsp Fresh parsley, chopped|3 1/2 cups Roasted red bell peppers, julienne|1 tsp Kosher salt|8 1/2 cups Cooked penne pasta, drained

Using a large pot, heat oil over medium heat. Add onions and sausage. Cook for 5 minutes. Add garlic and tomatoes. Cook for 3 minutes. Remove from pot. Reserve. Add Campbell's® Reserve Roasted Red Pepper & Smoked Gouda Bisque. Simmer for 10 minutes. Add cheese, oregano, parsley, roasted peppers, salt and pepper. Add sausage mixture. Simmer for 5 minutes. Heat to a minimum internal temperature of 165°F for 1 minute. Hold for hot service at 140°F or higher until needed. TO SERVE Using a 4-oz. spoodle, portion 1/2 cup cooked pasta onto plate. Top with an 8-oz. spoodle (1 cup) sausage mixture. Serve immediately.

ADDITIONAL INFORMATION

Ingredients

[1 cup Onion, thinly sliced](#), [1 Tbsp Garlic, roasted and mashed](#), [1 tsp Kosher salt](#), [1/4 cups Olive oil](#), [2 cups Smoked gouda cheese, shredded](#), [2 tsp Fresh oregano leaves, chopped](#), [2 tsp Fresh parsley, chopped](#), [3 1/2 cups Roasted red bell peppers, julienne](#), [4 lb bag Campbell's® Roasted Red Pepper & Smoked Gouda Bisque](#), [48 links Sweet Italian sausage, large, diced](#), [8 1/2 cups Cooked penne pasta, drained](#)

Course

[Dinner](#), [Entrees](#), [Lunch](#)

Cuisine

[American](#), [Italian](#)

Category

[Pasta](#)