

Garlic Sausage and Broccoli Linguine



PREP TIME : 5 MIN

COOK TIME : 25 MIN

SERVES : 6

Ingredients :

- **1 tbsp (15 mL) olive oil**
- **1 lb (500 g) hot Italian sausage, cut into 1" (2.5 cm) pieces**
- **1 red pepper, thinly sliced**
- **1/2 white onion, slivered**
- **1 tbsp (15 mL) Hunt's[®] Tomato Paste**
- **2 cups (500 mL) frozen broccoli**
- **1/2 cup (125 mL) VH[®] Garlic Rib Sauce (mild, medium or strong)**
- **1/2 lb (275 g) linguine pasta**

Directions :

- 1. In a large pot heat oil and brown sausage for 10 minutes.**
- 2. Add Hunt's[®] Tomato Paste and cook for 2 minutes. Add red pepper, onion and broccoli and cook for another 5 minutes.**
- 3. Meanwhile begin to cook pasta in a boiling pot of well-salted water.**
- 4. Add VH[®] Garlic Rib Sauce to the sausage and vegetable mixture and continue to cook for 5 minutes longer.**
- 5. Drain the pasta well and add into pot with sauce, stir well for 2 minutes to allow the pasta to soak up some of the sauce. Serve.**

Tip:



Garlic Sausage and Broccoli Linguine

Choose mild, medium or strong VH® Garlic Rib sauce depending on your love of garlic!