

**ROUSES GREEN ONION
SAUSAGE & PEPPER
TOMATO GRAVY**

WHAT YOU WILL NEED

1 lb. Rouses Fresh Green Onion
Sausage
1 white onion finely cut
1 12oz jar roasted Bell Peppers
1 12oz can Rouses Artichoke hearts
2- 28 oz. jars Rouses Pasta Sauce
½ cup fresh cut basil
½ teaspoon Italian Seasoning
Salt and Pepper to taste
1 lb. Luigi Vitelli Pasta Noodles of
choice cooked and drained

HOW TO PREP

1. Remove sausage from casing.
2. Sauté in a medium skillet with onion until browned
3. Place drained peppers and artichoke hearts into skillet with the sausage and onions. Stir until fully incorporated.
4. Add tomatoes and bring to a boil.
5. Add basil and Italian Seasoning, salt and pepper. Let simmer for 1 hour on low
6. Serve over cooked Pasta