



SUN-DRIED TOMATO SAUSAGE PASTA WITH CHÈVRE

Tangy, sensational & contemporary. Yield: 5 servings

- 1 lb. pkg. FLETCHER'S Sweet Italian Chicken Sausage dinner links**
- 20 sun-dried tomatoes packed in oil**
- 1 tsp. olive oil**
- 2 cloves garlic, crushed**
- 1 tbsp. finely chopped sweet onion**
- 3 cups low fat, low salt chicken stock**
- 1 lb. fettuccine or spaghetti**
- 4 oz. creamy chèvre cheese**

1. Pre-cook sausages following package directions. Cut each sausage into 8 pieces. Drain sun-dried tomatoes. Cut into thin strips. Set aside.
2. Heat oil in a saucepan and slowly sauté garlic and onion for 1 minute. Be careful not to scorch the garlic.
3. Add tomatoes and stock. Vigorously boil until stock reduces by half, about 10 minutes.
4. Add sausages, reduce to a slow boil for 5 minutes.
5. In the meantime, cook pasta in a large amount of boiling water until *al dente*. Drain well.
6. Serve sauce over pasta. Garnish with chèvre.

TIPS:

- For variation, choose FLETCHER'S Hot or Mild Italian Pork or Tomato Basil Chicken Sausage dinner links.
- Replace oil-packed sun-dried tomato with dried version. Re-hydrate by pouring boiling water over tomatoes and letting stand about 20 minutes until soft.
- Replace all or a portion of the chicken stock with low or salt-free vegetable stock.
- Replace chèvre cheese with another distinct-flavored cheese such as Asiago, Parmesan, or Romano.