

PASTA WITH SAUSAGE AND PEPPERS

SERVES 4

Ingredients:

- 8 oz (half a box) farfalle (bow tie) pasta
- $\frac{3}{4}$ lb hot Italian sausage
- 2 bell peppers, cut into bite-sized pieces
- $\frac{1}{2}$ cup water + $\frac{1}{2}$ tsp better than boullion (or $\frac{1}{2}$ cup broth)
- ground black pepper, to taste

Cook pasta in salted water according to package directions. In a large skillet, cook sausage and peppers over medium-high heat, stirring occasionally, until sausage is brown.

Add broth and pepper to skillet. Bring to boiling, then reduce heat to medium-low. Simmer, uncovered, for 5 minutes, then remove from heat. Drain pasta. Toss pasta with sausage mixture.

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