

BELLINI'S

Cavatelli Pasta

Ingredients

- 4 Bell Peppers
- Olive Oil
- Salt and Pepper (to taste)
- 1lb. Ground Sausage
- 8 oz. Marinara Sauce
- 6 oz. Roasted Garlic Sauce
- 1lb. of Cavatelli pasta
- 1 bag of Baby Spinach
- 1 bunch each of fresh Parsley and Basil (to taste)
- Shaved Parmesan (to taste)

Simple Cooking Instructions

- Cut bell peppers in squares, toss with olive oil and salt and pepper, then roast in oven @ 375 degrees for 10-15 minutes
- Place olive oil in hot pan and sear the ground sausage; cook thoroughly; add salt and pepper to taste
- Add garlic sauce, marinara and the roasted peppers from the oven and let simmer
- In boiling water cook the Cavatelli pasta and remove when the pasta begins to float
- Drain pasta and toss with the sauce and add fresh spinach, let simmer in the sauce until spinach wilts
- Top the dish with fresh basil, parsley and shaved parmesan



Grocery List

- 1lb. Ground Sausage
- 4 Bell Peppers
- 1 Bag of Baby Spinach
- 1lb. of Cavatelli pasta
- 1 bunch each of fresh Parsley and Basil
- Shaved Parmesan
- Marinara Sauce.
- Roasted Garlic Sauce
- Olive Oil
- Salt and Pepper

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