

Linguine with Turkey Sausage, Peppers, and Sundried Tomatoes

Ingredients

Serves 6.

- 1 pound linguine
- 1 pound turkey sausage, casings removed
- 6 cloves garlic, thinly sliced
- 4 yellow (or red) bell peppers, thinly sliced
- 1/3 cup sundried or roasted tomatoes
- 4 tablespoons butter
- 4 tablespoons basil, torn
- Coarse salt and ground pepper, for seasoning

Directions

1. Cook linguine. Drain, reserving 1 1/2 cups pasta water; return pasta to pot.
2. Meanwhile, cook sausage and 2 tablespoons water in a large covered nonstick skillet over medium until fat renders, 5 minutes. Uncover; raise heat to medium-high. Brown sausage, breaking it up with a spoon, 7 minutes.
3. Add garlic, bell peppers, and 1/4 cup reserved pasta water; cook until peppers soften, 6 minutes. Add 3/4 cup pasta water and butter; swirl to combine. Add tomatoes.
4. Transfer to pot. Add basil; season with salt and pepper. Toss; add more pasta water as desired. Serve