

Spicy Sausage Pasta

Indulge in a fiery and flavorful pasta dish that brings together spicy sausage and a rich, zesty sauce. Perfect for those who crave a little adventure in their meal.


20 min

Total time

medium

Difficulty

550

kcal / serving

Ingredients

- 100g pasta of your choice
- 1 spicy Italian sausage, sliced
- 1 tbsp olive oil
- 1 clove garlic, minced
- 1/2 red bell pepper, diced
- 1/2 cup crushed tomatoes
- 1/2 tsp red chili flakes
- Salt and pepper to taste
- Fresh basil leaves for garnish
- Parmesan cheese for serving

Steps

- 1 Cook the pasta according to package instructions, then drain and set aside.
- 2 In a pan, heat olive oil over medium heat and add the sliced sausage. Cook until browned.
- 3 Add minced garlic and diced bell pepper; sauté for 2-3 minutes until softened.
- 4 Stir in crushed tomatoes and red chili flakes; simmer for 5 minutes.
- 5 Add the cooked pasta to the sauce, tossing to combine. Season with salt and pepper to taste.
- 6 Serve hot, garnished with fresh basil and Parmesan cheese.