

SUMMERTIME FAVORITES

Serves: 4

Prep Time: 15 minutes

Cook Time: 25 minutes




When the sun's out, these easy summer recipes are in. Don't worry—everything is simple to make, so you'll have plenty of time to relax!






CREAMY TUSCAN SAUSAGE PASTA

INGREDIENTS

- 4 cups Gordon Choice Tuscan Brand Bean & Sausage Soup
- 1 cup Tavolini Alfredo Sauce
- 10oz. Tavolini Fully Cooked Penne 6oz. Sun Dried Tomatoes
- 5 oz. Baby Spinach
- 4 oz. Feta Cheese
- 2 oz. Italian Herbs
- 4oz. Parmesan Cheese
- 4oz. Diced Red Onion
- 2oz. Garlic



Product	Description	Item #	Pack Size
Gordon Choice Tuscan Brand Bean & Sausage Soup	A spicy combination of northern beans, hot Italian sausage with a hint of fennel and kale.	181060	2/8 lb
Tavolini Alfredo Sauce	A blend of real cream, traditional parmesan, and Romano cheese, real butter, blended together for a rich, flavorful sauce.	 283580	4/4 lb
Tavolini Fully Cooked Penne	Fully cooked, al dente penne pasta.	  466812	4/5 lb

 Vegetarian  Vegan  Dairy Free  Gluten Free  Kosher

DIRECTIONS

1. Heat Tuscan Bean Soup & Alfredo according to directions and keep warm.
2. Mix all ingredients except for the Penne Pasta.
3. Sauté' the garlic & oil in a large skillet.
4. Once the garlic has become translucent, add 5oz. of mixture and 6oz. Penne
5. Serve