



PASTA WITH TOMATO SAUCE AND FOODBOLÓWKI SAUSAGES

INGREDIENTS:

1 packaging Foodbolówki sausages
1 packaging pasta
4 raspberry tomatoes
1 onion
2 cloves garlic
1 tablespoon chopped basil
1 tablespoon chopped thyme
sugar to taste
salt, pepper
parmesan cheese for sprinkling
frying oil

PREPARATION:

- Peel the onion and garlic and chop finely. Blanch the tomatoes in boiling water, peel and cut into pieces. Heat oil in a large pan, add chopped onion and garlic and cook over medium heat until the vegetables begin to brown.
- 2. Add tomatoes and chopped herbs to the pan and simmer until ingredients are tender. Season the sauce with salt, pepper and sugar.
- 3. Add sausages and simmer for 5 minutes more, stirring occasionally.
- 4. Cook pasta according to instructions on the packaging, then drain and mix with tomato sauce. Serve sprinkled with grated parmesan cheese.

Recipe Chart