



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:

- 1. 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