



SIMPLE SAUSAGE AND PASTA SUPPER

Prep: 5 min, Cook: 10 min.

- 1 lb. pasta accents creamy cheddar
- 1/2 lb. cooked Maglio sausage, cut into 1/2 inch slices
- 1/4 cup water
- 2 tsp. mustard
- 1/2 cup relish

Heat a heavy nonstick pan over medium high heat. Add first 3 ingredients and bring to a boil, stirring occasionally. Cover pan, reduce heat to low and simmer 4-6 minutes, or until vegetables are crisp-tender, stirring once halfway through cooking. Stir in mustard. Cover and cook 1-2 minutes. Serve with relish on the side.

The recommended wines are: Pinot Noir, Sauvignon Blanc, or Zinfandel.



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3632 SOUTH THIRD STREET • PHILADELPHIA, PA 19148-5331

T: 215-465-3902 • F: 215-463-9002

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