

## Ingredients:

8 oz wide pappardelle pasta noodles 2 tablespoons olive oil 1 lb Italian sausage, casing removed 1 large onion, sliced 1 1/2 cups bell peppers (red, yellow, green), sliced 4 cloves garlic, minced 1/2 teaspoon red pepper flakes 1 can (28 oz) diced tomatoes with juice 1/2 cup red wine 1 teaspoon Italian seasoning Salt and pepper to taste Fresh basil, chopped (for garnish) Grated Parmesan cheese (for serving)

## Instructions:

Cook the pappardelle noodles according to package instructions until al dente. Drain and set aside. In a large skillet or pan, heat the olive oil over medium heat. Add the Italian sausage and cook, breaking it apart with a spoon, until browned and cooked through. Add the sliced onion and bell peppers to the skillet. Cook for about 5 minutes until they begin to soften. Stir in the minced garlic and red pepper flakes, cooking for another minute until fragrant. Pour in the diced tomatoes with their juice and red wine. Add Italian seasoning, and salt and pepper to taste. Bring the sauce to a gentle boil, then reduce the heat and simmer for about 10-15 minutes, allowing the flavors to meld together. Add the cooked noodles to the skillet with the sauce. Toss well to combine and heat through. Serve the noodles garnished with fresh basil and grated Parmesan cheese.



## Italian Drunken Noodles

### You Will Need:

**8 oz wide pappardelle pasta noodles**  
**2 tablespoons olive oil**  
**1 lb Italian sausage**  
**1 large onion, sliced**

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