



Italian Drunken Noodles



Ingredients:

- 1 lb Italian sausage
- $\frac{3}{4}$ tsp salt
- 1 tsp Italian seasoning
- $\frac{1}{2}$ tsp black pepper
- 1 red pepper, diced
- 1 yellow pepper, diced
- 1 orange pepper, diced
- 4 cloves garlic, minced
- $\frac{1}{2}$ cup white wine (like chardonnay)
- 1 can(s) diced tomatoes with juice (28 ounce)
- 2 TBLSP parsley
- $\frac{1}{4}$ cup basil, fresh
- 12 oz egg noodles
- Fresh Parmesan cheese, optional

Method:

1. Place a large, heavy-bottom pan or braising pot over medium-high heat; add about 2 tablespoons of olive oil. Once the oil is hot, crumble the spicy Italian sausage in the pan to small chunks allowing it to brown in the oil for a few moments.
2. Once the crumbled sausage is browned, remove it from the pan/pot with a slotted spoon and place into a small bowl to hold for a moment.
3. Place in the pan the diced bell peppers, salt, Italian seasoning, and cracked black pepper. Stir to combine. Allow those to sauté for about 2 minutes until slightly tender.
4. Next, add in the garlic.
5. Once it becomes aromatic, add in the white wine, and allow it to reduce for a few moments, until almost completely reduced.
6. Add in the diced tomatoes with their juice.
7. To finish the sauce, drizzle in about 2-3 good tablespoons of the olive oil to create a silky, rich flavor. Add in the chopped parsley and about half of the julienned basil.
8. Return the browned spicy Italian sausage back into the pan and gently fold the mixture to combine. Allow it to gently simmer for about 3-4 minutes to blend the flavors. Then turn the heat off. Stir and keep warm while you prepare the noodles