

THE GARDEN GATOR RECIPE GUIDE

Sausage and Fennel Pasta

Ingredients:

- 1/2 Onion, chopped
- 2 Garlic cloves
- 1/2 Cup mushrooms, chopped
- 1 Cup broccoli
- 8 Oz. spaghetti
- 1/2 Cup red wine
- 2 Teaspoon olive oil
- 1 Lb. sausage
- 2 Teaspoon butter
- 1/4 cup fennel
- Parmesean cheese, grated

Directions:

- Prepare spaghetti as directed on box
- Saute vegetables in olive oil
- Add sausage. Cook until brown in color. About 5-10 minutes. Season with salt and pepper.
- Add wine, butter and fennel. Reduce heat. Simmer 5-10 minutes.
- Pour over spaghetti noodles.
- Add grated parmesan cheese.

(Note: Recipe courtesy of Robin Gorham)