

## Roasted Chicken & Italian Sausage Pasta

### Ingredients:

1 lb Farfalle or BowTie Pasta  
2 ea Chicken Breast, roasted on the bone  
1 lb CDA Farms Italian Sausage, cooked  
1 tbsp Olive Oil  
2 cloves Fresh Garlic, sliced  
1 can Crushed Tomatoes. 14.5 oz  
½ cup Red Wine  
2 tbsp Fresh Basil, chopped  
1 tsp Fresh Rosemary, chopped  
Salt  
Pepper



### Directions:

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Pull chicken breasts off the bone and cut into large bite size pieces. Slice sausage into large pieces. In a large, deep skillet over medium low heat, put oil and garlic and sauté to flavor oil. Remove garlic from oil. Add chicken and sausage to skillet and brown both lightly. Add the tomatoes and the wine. Bring to a boil and let simmer for 20 minutes. Season sauce mixture with basil, rosemary and salt and pepper to taste. Add cooked, drained pasta to the skillet mixture. Toss and serve.