

# Italian Vermicelli Skillet

## Ingredients

- 1/2 pound mild Italian sausage links
- 1 package (4.6 ounces) PASTA RONI® PASTA RONI® Garlic & Olive Oil Vermicelli
- 1-3/4 cups water
- 1 medium zucchini
- 2 plum tomatoes
- Grated Parmesan cheese (optional)



PREP  
TIME

-



COOK  
TIME

30 min



TOTAL  
TIME

-



SERVING

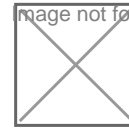
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## How to make it

1. Remove casings from sausage links; discard casings. Cut sausage crosswise into ½ -inch pieces. In large skillet, cook sausage over medium heat until well browned; drain. Add water to skillet with sausage; bring to a boil. Slowly stir in pasta and seasonings. Reduce heat to medium. Boil uncovered, 5 minutes, stirring frequently.
2. Meanwhile, cut zucchini and tomatoes lengthwise in half; cut crosswise into slices. Add zucchini to skillet and continue boiling 3 to 5 minutes or until pasta is tender, stirring frequently.
3. Stir in tomatoes. Remove skillet from heat. Sprinkle with Parmesan cheese, if desired.

## Made with

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**PASTA RONI® Garlic & Olive Oil  
Vermicelli**