

Easy Italian Dinner (Serves 4)

A little history: Our oldest vendor relationships are with Casa Visco sauces, founded in 1945 in Schenectady; Knight Orchards, founded in 1907 in Burnt Hills; Perreca's Bakery, founded in 1913 in Schenectady; and Sindoni Sausage, Schenectady. Create this easy Italian meal with apple crisp for a quick, healthy trip to Italy!

_1 lb. loose Sindoni Sausage

1 loaf Perreca's bread

1 jar Casa Visco pasta sauce

Butter

Finely chopped garlic, optional

Barilla penne, linguine, rigatoni or spaghetti

Fresh grated Parmesan or Roman cheese

Salad greens and other fixings e.g. cucumber, tomato, olives

Salad dressing of choice

Preheat oven to 350. (Bread can be heated before or after apple crisp.)

Pan fry sausage until cooked completely.

Slice Perreca's bread, spreading one side of each with butter or butter mixed with garlic; wrap in foil. Place in oven for 15 minutes while pasta and sauce are cooking.

Place pasta sauce in medium sauce pot; add cooked sausage. Simmer.

Boil salted water in large pot. Cook pasta per box directions.

Make your favorite salad and toss lightly with dressing.

Serve pasta covered with sauce and fresh Parmesan or Romano cheese.

Serve salad.

Serve bread.

Enjoy a fresh apple crisp dessert.

Ciao!