



Recipes

PROGRAM 8 - SEGMENT 1

Nino's Italian Restaurant Recipes

ALVARO PASTA

Serves 2

INGREDIENTS

Pasta Sufficient for 2, cooked and drained
1 Small Onion, finely chopped
2 Cloves Garlic, finely chopped
1 Red Pepper, roughly chopped
1 Italian Sausage, boiled and roughly chopped
4 Artichoke Hearts
Italian Parsley, finely chopped
2 TBSP Butter

METHOD

Melt butter in a hot pan, add onion and cook until soft. Add garlic and chopped red pepper and sauté for a few minutes. Add chopped Italian sausage, artichoke and mix together over gentle heat.

Just before serving, add hot cooked pasta to vegetable and sausage sauce and mix to combine.

Sprinkle with chopped parsley.

All recipes displayed with kind permission from Nino's Italian Restaurant. Results may vary.