Sausage Pasta

Description

A delicious and sometimes heartburn-inducing dish with a slight Greek flair. Even the kids like this one!

Summary

Yield: 8
Source: Rob and Cindy adapted this from some old cookbook we have
Prep Time: 30 minutes
Category: Dinner
Tags: pasta

Ingredients

- 1 1/2 pkgs Smoked sausage (1.5 lbs?....3 large links)
- 14 oz uncooked pasta (gemelli, elbows, farfalle, etc)
- 1 tbsps olive oil
- 3 tbsps minced garlic
- 2 tbsps lemon juice
- 1 tbsps dried oregano
- 2 dash ground pepper

Instructions

1. Cook pasta per package instructions in a large pot.2. Slice sausage into 1/4 inch slices.3. When you put the pasta into the boiling water, start cooking the sausage in the olive oil in a large skillet.4. Cook sausage until it is lightly browned (more or less done as you prefer).5. Add the garlic to the sausage, stirring and scraping frequently.6. When the garlic starts to brown, add the lemon juice to the skillet.7. Cook for about 3 minutes, then add the oregano to the skillet. Keep scraping!8. Again, cook for about 2 more minutes, then remove from heat.9. In the meantime, drain the pasta, and return to the pot.10. Add the sausage mixture, including all the oil/grease in the skillet, to the pasta (keeps the pasta separated).11. Mix well, and serve.

Notes

We have actually found that the leftovers are even more flavorful than the original dish.