



Total Time
70 MIN.

Serving & Size
1 SERVING (1-1/2 CUPS)

Difficulty
MEDIUM

A blend of sauteed onions, red and green bell peppers and Italian Turkey Sausage in a savory tomato sauce made with V8® Spicy Hot Vegetable Juice.

Yields
21

Nutrition Facts	
Serving Size	1 SERVING (1-1/2 CUPS)
Amount Per Serving	
Calories 361	
<small>% Daily Value</small>	
Total Fat 17.1g	26%
Saturated Fat 6.4g	32%
Cholesterol 84mg	28%
Sodium 895mg	37%
Total Carbohydrate 28.3g	9%
Dietary Fiber 4.3g	17%
Protein 23.8g	48%
Vitamin A 21%	Vitamin C 79%
Calcium 14%	Iron 17%

INGREDIENTS	WEIGHT	MEASURE
olive oil		1/4 cups
garlic, peeled, minced		4 tbsp.
Italian-style turkey sausage, sliced	48 oz.	10 1/2 cups
green pepper, cut into strips	12 oz.	4 1/2 cups
red bell pepper, cut into strips	12 oz.	4 1/2 cups
yellow onion, thinly sliced	16 oz.	2 333/1000 cups
basil leaves		1 tbsp.
dried oregano leaves, crumbled		2 tbsp.
Spicy Hot V8® Vegetable Juice , 46 fluid ounce container		1 bottles
low-sodium canned diced tomatoes, undrained	64 oz.	4 667/1000 cups
tomato paste		667/1000 cups
heavy cream, chilled		1 1/4 cups
fresh Italian parsley, chopped	4 oz.	2 cups
Parmesan cheese, grated	5 oz.	1 1/2 cups
cavatappi pasta	30 oz.	11 1/2 cups

TIP

Sauce can be made 3 days in advance without adding the pasta and heated for day's service. CCP: Hold for cold service at 41°F until needed.

Dry pasta will yield 3.75 pounds (23 cups) cooked pasta.

Turkey Sausage can be substituted with either shrimp or chicken.



INSTRUCTIONS

1. Cook pasta according to package directions. Drain. Reserve.

CCP: Hold for cold service at 41°F until needed.

1. Heat oil in large pot over medium heat. Add garlic. Sauté until golden, about 1 minute.

2. Add turkey sausage. Cook until brown, about 5 minutes.

3. Add peppers and onion. Cook until almost tender, stirring occasionally, about 5 minutes.

4. Add basil and oregano. Stir to combine.

5. Add V8® Spicy Hot and tomatoes. Bring to a boil then add tomato paste. Stir to combine. Turn heat down and simmer for 10 minutes.

6. Add cream.

7. Add pasta. Mix until well coated by the sauce.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

8. Sprinkle with Parmesan cheese and parsley.

CCP: Hold for hot service at 140°F or higher until needed.

9. To serve, using 1-#4 scoop and 1- #8 scoop portion 1-1/2 cups onto plate. Serve immediately.