

Venison Sausage Pasta (S)

Ingredients:

- 4 large venison sausages
- 3 Tbsp. extra virgin olive oil
- 1 onion, diced
- 1 Tbsp. minced garlic
- 2 (14oz) cans of diced tomatoes
- 1 Tbsp. balsamic vinegar
- pinch of red pepper flakes (or more if you're a spicy mama)
- ½ cup kalamata olives, seeded and chopped
- 1 Tbsp. basil
- 1 Tbsp. oregano
- salt and pepper to taste
- 1 package of Dreamfields pasta or 6 cups of zucchini noodles

Instructions:

Heat olive oil in a skillet, add sausages and brown evenly (approx. 6 minutes).

Add diced onion and cook until translucent.

Add remaining ingredients (minus the noodles) and cook until sausages reach an internal temperature of 152F (or higher).

Serve sausage and sauce over a bed of delicious noodles. Enjoy!