



## Italian Sausages in Marinara Sauce



### Ingredients:

- 8 Italian Sausage Links (2 lb)
- 2 (16 oz) jars Venditto's Marinara Sauce
- 1/2 cup Water
- 1 can (6 oz) Tomato Paste
- 1 large Green Pepper, thinly sliced
- 1 large Onion, thinly sliced
- 1 tbl grated Parmesan Cheese
- 1 tsp dried Parsley Flakes
- 8 Bratwurst Buns, split
- Additional Parmesan cheese, optional

### Directions:

1. Place sausages in a large skillet; cover with water.
2. Bring to a boil. Reduce heat.
3. Cover and simmer for 10 minutes or until a thermometer reads 160°; drain well.
4. Meanwhile, in a 3 quart slow cooker, combine the Venditto's marinara sauce, water, tomato paste, pepper, onion, cheese and parsley.
5. Add sausages.
6. Cover and cook on low 4-5 hours or until vegetables are tender.
7. Serve in buns.
8. Sprinkle with additional cheese if desired.

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