

## **Chicken Marinara Pasta**

- 1 lb Casarecci pasta, cooked, strained
- 4 - 5 Italian chicken sausages, snipped with scissors into bite-sized pieces
- 4 c marinara sauce, (Use a splash of wine or water to empty out jars.)
- 1 t dried basil
- sea salt and freshly ground black pepper
- 1 c chopped parsley
- 1 c grated feta cheese, or more to taste
- chili pepper flakes to garnish

Sauté the sausage in a large pot over medium-low for 20 minutes until browned. Add to the pot marinara sauce, a little salt and pepper and cook on medium-low for 20 minutes. Combine sauce with cooked pasta and garnish with feta, parsley and chili pepper flakes. Serve with roasted zucchini and a green salad. Serves 8.

**Jittery Cook**