



Tubettini & Sausage Stuffing

A TULLY'S FAVORITE!

ingredients

- 1 pound tubettini or similar pasta
- 8-10 Tully's sweet Italian sausage links, casing removed
- 1/2 to 3/4 cup grated romano cheese
- 1 cup tightly packed parsley, chopped
- 3-4 cups pasta water

directions

- Brown sausage in skillet until crumbled, drain off drippings.
- In a larger bowl mix the sausage, romano cheese and parsley together adding pasta water a little at a time until blended.
- Stuff into poultry and bake at 350 degrees for one hour, basting every 20 minutes.

Follow the same instructions to make recipe as a stand alone side dish. Enjoy!