

LA CASITA CREAMY TOMATO SAUCE

CATEGORY **Sauce**

COOK TIME **30 +/- minutes**

INGREDIENTS

- 1/2 cup La Casita Abuela's Mild
- 15 oz of your favorite tomato sauce
- 1 1/2 pounds of Italian Sausage
- 2 cloves fresh garlic
- 1/2 cup of heavy creamer or half and half.
- Fresh Parmesan Cheese
- Garnish with fresh basil
- salt & pepper to taste



NOTES FROM LA CASITA

On cold and wet days, this comfort food is just what you need to add a little sunshine. This recipe is very easy and very good!

DIRECTIONS

- 1) I browned the sausage with the fresh minced garlic. Draining the fat is optional.
- 2) I added the 1/2 n 1/2 with 15 oz of tomato sauce and the 1/2 cup of Abuela's Mild.
- 3) Add salt/pepper to taste.***
- 4) Boil those noodles al dente, mix with sauce, serve/plate, and I added the fresh basil and Parmesan cheese.