

This comforting pasta meal kit includes seasonal ingredients from our garden and other local farmers. It's easy to make wih only a handful of ingredients. This delicious, nourishing dish with fresh basil and tomatos, is a summer favourite.

1 package pasta
1 package Italian sausage
3 garlic cloves
700 grams tomatoes
1 bunch basil
1 bunch parsley
1 carton whipping cream
1 condiment kit*

GLAMPING TIP: Pick fresh herbs or vegetables to add to your pasta dinner from the complimentary guest herb and salad bar gardens on-site.

RECIPE

14 oz dried pasta
2 Italian sausage
2 Tbsp olive oil
1/2 cup diced red onion
3 garlic cloves, finely chopped
28 oz diced tomatoes
1 cup heavy cream
1/4 fresh basil, chopped
3 Tbsp fresh parsley, chopped
1 tsp salt
1/2 tsp fresh ground pepper

INSTRUCTIONS

Boil water in a medum sized sauce pan and cook pasta.

Cook sausage in a large frying pan until no longer pink. Add onion and garlic and cook until soft. Add diced tomatos, chopped basil and cream and cook until the sauce thickens. Add salt, chopped parsley and pepper to taste. Serve over cooked, drained pasta.

Please put any organic waste and recycleables in the proper bins provided.

* Condiment kits include bottle of olive oil, selections of spices, salt, pepper. Please return to the office at checkout.

