

Skillet Ziti with Sausage and Summer Squash

SERVES Serves 4

TIME 30 minutes



WHY THIS RECIPE WORKS

Cooking the pasta right in the sauce infuses it with flavor and restricts the cooking to one pan.

INGREDIENTS

- 12** ounces sweet Italian sausage, casings removed and sausage broken into 1-inch pieces
- 1** pound yellow summer squash, halved lengthwise and sliced 1/4 inch thick
- 2 ½** cups chicken broth
- 1** (14.5-ounce) can diced tomatoes
- 12** ounces (3 ¾ cups) ziti
- Salt and pepper
- 2** ounces Parmesan cheese, grated (1 cup)
- ½ cup torn fresh basil

BEFORE YOU BEGIN

-  You can substitute hot Italian sausage for the sweet.

INSTRUCTIONS

- 1** Cook sausage in 12-inch nonstick skillet over medium-high heat, stirring occasionally, until lightly browned, about 5 minutes. Add squash and cook until beginning to brown, about 3 minutes.
- 2** Add broth, tomatoes and their juice, pasta, and 1/2 teaspoon salt to skillet and bring to boil. Reduce heat to medium-low, cover, and simmer, stirring occasionally, until pasta is al dente, about 15 minutes.
- 3** Stir 1/2 cup Parmesan into pasta. Season with salt and pepper to taste. Top with remaining 1/2 cup Parmesan, cover, remove from heat, and let stand until cheese is melted, about 1 minute. Sprinkle with basil and serve.