

Sausage Tomato Provencal



FOODSERVICE

SERVING SIZE: 4

Ingredients

- 2 fluid ounces Water
- 1/4 cup Red Onion, Diced
- 1 tablespoon Minced Garlic
- 3/4 cup Sweet Italian Sausage, Cooked & Sliced
- 1/2 teaspoon Rosemary, Chopped
- 1 teaspoon Chopped Thyme
- 2 cups **Furmano's Tomatoes w/Zucchini & Yellow Squash**
- 1/2 cup Broccoli Flowers
- 1 tablespoon Chopped Parsley
- 1/4 teaspoon Salt
- 4 each Mini Ciabatta Loaf
- 1 1/2 cups Fresh Sliced Mozzarella Cheese

In This Recipe

Preparation

1. In a medium sauce pot over medium heat, add Olive Oil.
2. Add Red Onion, Garlic, and Sausage. Allow sausage to brown slightly and the onions to become pink.
3. Add Rosemary and Thyme, saute' for 2 minutes.
4. Add Tomatoes with Zucchini & Yellow Squash and Broccoli Flowers and heat to 180*
5. Add Parsley and Salt, mix to incorporate.
6. Preheat oven to 350*, remove tops from Ciabatta and hollow out bread.
7. Fill bread bowls with Tomato Sausage mixture, top with Mozzarella and bake for 10 minutes (more if mixture is not hot).

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