



Italian Sausage with Cheese Tortellini

Serves 4

- 1 tablespoon olive oil
- 5 Italian sausage links
- 3 green onions, sliced white part only
- 1 garlic clove, minced fine
- 1 jar (24 oz.) spaghetti sauce
- 1/4 cup water 1/4 cup **Mother Rose Wine**
- 1 teaspoon Italian seasoning
- 20 oz. package fresh cheese tortellini
- 1 cup shredded Mozzarella cheese
- 1/2 cup shredded Parmesan cheese fresh
- chopped parsley or basil for garnish

Cut the sausage links into bite size pieces; leaving casings on. Heat a large skillet over medium high heat for one minute. Add the oil and sausage and cook until browned; about 5 minutes. Add the onions and garlic and sauté for 1 minute. Add the next 5 ingredients and stir. Cover and simmer for 5 minutes. Add the 2 cheeses and remove from heat. Let it rest for 5 minutes and place on serving plates. Garnish with the parsley or basil and serve immediately.

Enjoy with Mother Rose, Ecco Domani Pinot Grigio, Kona Big Wave or Little Sumpin Sumpin Ale.