

## **Angel Hair with Tomato Broth and Chicken Sausages by Karin Calloway and Viking**

**Serves 6**

- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 1 teaspoon dried oregano
- 2 teaspoons minced garlic, about 2 large cloves
- 1 cup white wine
- 1 32-ounce container reduced-sodium chicken broth
- 1 28-ounce can diced tomatoes seasoned with oregano, basil, and garlic
- 1 8-ounce can crushed tomatoes
- Freshly ground black pepper
- 6 fresh chicken sausages
- Water
- 1 pound angel hair pasta
- Freshly grated Parmesan or Romano cheese, for garnish

Heat olive oil in a large saucepan over medium-high heat. Add onion and sauté until tender, about 5 minutes. Add oregano and garlic and sauté for 1 minute. Add wine, chicken broth, diced and crushed tomatoes, bring to a boil, reduce heat and simmer until reduced by 1/3, about 15 to 20 minutes.

While sauce cooks, heat a skillet over medium-high heat. Add sausages and 1/4 cup of water. Cook sausages until water is almost completely evaporated. Turn sausages, add another 1/4 cup of water to the skillet, and cook until water is almost completely evaporated. Add 1/2 cup of the sauce to the pan, reduce heat to low, and simmer, covered, while you cook the pasta.

Bring a large pot of water to a boil over high heat. Add pasta and cook according to package directions. Drain pasta and divide among pasta bowls. Slice sausages and divide them over the pasta and ladle some of the tomato broth over each. Sprinkle with the cheese, if desired.