

## Italian Sausage and Chicken Pasta Sauce from Cordon Pink

1 Tablespoon olive oil  
1 Tablespoon butter  
1 White onion chopped  
10 Large mushrooms sliced  
3 Garlic Cloves minced  
5 Links of uncooked (spicy or mild) Turkey Italian sausage cut into ½ inch pieces  
4 Skinless Boneless Chicken breasts cubed (sausage and chicken is easier to cut if it is a little bit frozen)  
16 oz can diced tomatoes  
1 Quart Prego Spaghetti sauce  
1 T. Italian Seasoning  
¼ cup dried basil  
¼ cup dried oregano  
2 Tablespoons brown sugar  
1/2 Tablespoon balsamic vinegar

6-8 servings of your favorite pasta

In a large stockpot, saute onion and mushroom in the olive oil and butter until soft and onions are translucent. Add garlic and sauté one minute more. Add the chicken and sausage pieces and cook over med- low heat until the meat is browned and cooked through. Add the tomatoes, sauce, seasonings, brown sugar and vinegar. Stir well. Simmer over low heat for at least 20 minutes up to an hour stirring occasionally. You shouldn't need to season with salt because the sausage has quite a bit of salt already.

Use over cheese ravioli or your favorite pasta. Sprinkle with parmesan and enjoy.

Love,

Lindzee