



**Carino's Italian
Recipes for the Home Cook
By Chef Chris Peitersen**

Five Meat Tuscan Pasta – Serves 4

Italian sausage, ham, bacon, pepperoni, green bell peppers, onions with bowtie pasta in a zesty meat sauce, topped with asiago and parmesan cheeses – A Carino's Italian classic

Ingredients

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| Olive Oil | 2 Tbsp |
| Garlic, Fresh Chopped | 2 tsp |
| Italian Sausage, Cooked and Sliced 1/4" | 1/2 cup |
| Ham, Diced | 1/2 cup |
| Bacon, Chopped 1/4" | 1/2 cup |
| Pepperoni, Chopped | 1/4 cup |
| Green Bell Peppers, Diced 1/2" | 1/4 cup |
| Yellow Onions, Diced 1/2" | 1/4 cup |
| Salt and Pepper | to taste |
| Meat Sauce | 20 ounces volume |
| Bowtie Pasta, Dry | 20 ounces weight |
| Asiago Cheese, Shredded | 1/4 cup |
| Parmesan Cheese, Shredded | 1/4 cup |

1. Grill Italian sausage until done. Cool and slice into 1/4" pieces.
2. Add olive oil to a large sauté pan at medium heat. Once oil is heated, add garlic, sausage, ham, bacon, pepperoni, green bell peppers, yellow onions, salt and pepper. Sauté until bacon is cooked, peppers and onions are soft.
3. Add meat sauce to sauté pan.
4. Cook penne pasta according to package directions. Drain excess water and then toss pasta with contents of sauté pan.
5. Place Five Meat Tuscan Pasta into designated serving plateware, garnish with Asiago and Parmesan cheeses and enjoy!