

## One-Pan Italian Sausage Pasta with White Wine Sauce (Ready in 30 Minutes)

The Ultimate Italian Sausage and Wine Pasta Skillet



**TIME**  
**30 min**

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### INGREDIENTS

Ingredient	Quantity	Notes
Egg Noodles	12 oz	
Salt	1 Tbsp	Adds a lovely, deep herbal note
Pepper	To taste	Start with about 1/2 tsp each and adjust later
Parmesan Cheese		For garnish
Fresh Parsley		Freshly grated is highly recommended
		For garnish
		Chopped, for brightness and color

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### DIRECTIONS

1. Instructions: Italian Sausage and Wine Pasta Skillet
2. Step 1: Cook the Noodles
3. Cook your egg noodles according to package directions. You want them to be al dente. Drain the noodles and set them aside.
4. Step 2: Brown the Sausage and Soften the Peppers
5. ground Italian sausage
6. chopped bell peppers
7. to a large saucepan or skillet with deep sides over medium-high heat. Cook, breaking up the sausage with a spoon, until the meat is completely browned and the peppers have begun to soften, about 5-7 minutes. Drain any excess grease.
8. Step 3: Add Aromatics
9. Lower the heat to medium. Add the
10. minced garlic
11. Italian seasoning
12. to the skillet. SautØ for about 30 seconds longer, until the garlic is fragrant. Be careful not to let the garlic burn!
13. Step 4: Deglaze with Wine
14. white cooking wine
15. into the pot. Bring to a simmer and sautØ until the liquid in the pot is reduced by half. This concentrates the wine's flavor and burns off the alcohol, leaving behind a rich base.
16. Step 5: Simmer the Sauce
17. Pour the entire can of
18. diced tomatoes

19. (including the juice) into the pot. Add the
20. dried basil
21. salt and pepper
22. to taste. Stir to combine well. Bring the mixture to a gentle simmer, reduce the heat to low, and let it cook for about 5 minutes, allowing the sauce to thicken slightly.
23. Step 6: Toss and Serve
24. Mix in the cooked
25. egg noodles

## SWAPS & NOTES

You can use ground beef or ground turkey , but you'll need to increase the Italian seasoning and add a pinch of fennel seeds for that classic flavor.

For a different comfort flavor, try it with chicken or Andouille sausage like in my favorite Cajun Chicken Sausage Gumbo.

**Wine Alternatives:** If you prefer not to cook with wine, you can use chicken broth or vegetable broth instead, and add a splash of red wine vinegar to introduce a little acidity.

**Noodles:** While egg noodles are traditional here, feel free to use fettuccine , penne , or even a thicker noodle like paccheri .

## TIPS FOR SUCCESS

**Don't Overcook the Noodles:** Cook the noodles al dente (slightly underdone).

They will continue to cook briefly when you toss them into the hot sauce in the final step.

**The Wine Reduction is Key:** Don't rush Step 4.

Reducing the wine by half is essential for developing the deep, rich flavor of the sauce.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-pan-italian-sausage-pasta-with-white-wine-sauce-ready-in-30-minutes/>