

One-Pan Drunken Noodles Recipe with Italian Sausage

Here is what you need to make this Drunken Noodles Recipe:



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INGREDIENTS

- 12 ounces egg noodles, cooked to your liking
- 1 pound ground Italian sausage
- 2 bell peppers, chopped
- 3 teaspoons minced garlic
- 1 teaspoon Italian seasoning
- 1/2 cup white cooking wine
- 1 can (28 ounces) diced tomatoes, not drained
- 1 tablespoon dried basil
- Salt and pepper, to taste
- Parmesan cheese, for garnish
- Fresh chopped parsley, for garnish

DIRECTIONS

- 1.** Cook the noodles: Cook the egg noodles according to package directions until they are done to your liking. Drain and set aside.
- 2.** Brown the sausage and soften the peppers: Add the ground Italian sausage and chopped bell peppers to a large saucepan or deep skillet over medium-high heat. Cook until the sausage is fully browned and the peppers begin to soften.
- 3.** Add the garlic and seasoning: Reduce the heat to medium. Stir in the minced garlic and Italian seasoning, and sauté for about 30 seconds until fragrant.
- 4.** Add the wine: Pour in the white cooking wine and let it cook down until the liquid is reduced by about half. This helps concentrate the flavor and keeps the sauce from being too thin.
- 5.** Add the tomatoes and basil: Stir in the diced tomatoes with their juices, then add the dried basil and salt and pepper to taste. Mix everything together well.
- 6.** Toss in the noodles: Add the cooked egg noodles to the skillet and stir until they are well coated and heated through.
- 7.** Garnish and serve: Top with grated Parmesan cheese and fresh chopped parsley before serving.

SWAPS & NOTES

A few easy adjustments can help you make this recipe fit what you already have on hand.

Italian sausage: Mild or hot both work well here, depending on

how much heat you want.

Egg noodles: These give the dish a soft, hearty texture, but other pasta shapes can work in a pinch.

Bell peppers: Any color works, so use what you like best or what

is in the fridge.

TIPS FOR SUCCESS

Use a deep skillet or large sauté pan so you have enough room to toss the noodles without making a mess.

Once the tomatoes and pasta go in, the dish gets hearty fast.

Be sure to reduce the wine properly before adding the tomatoes.

That step helps develop flavor and prevents the dish from tasting too sharp or watery.

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