

Bubbie's Space

Simple Recipes ♥ Bold Flavors ♥ Made with Love

Bubbie's ITALIAN SAUSAGE with Diced Tomatoes and Herbs

A classic Italian-inspired dish!

Hearty, flavorful and comforting—just like Bubbie used to make.

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	30–45 min	45–60 min	4–6

INGREDIENTS

- 1 lb Italian sausage (mild or hot) (4–5 links)
- 1 tbsp olive oil
- 1 small yellow onion, diced
- 3 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes (with juices)
- 1 (6 oz) can tomato paste
- 3/4 cup water
- 1 tsp dried Italian seasoning
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper (or to taste)
- 1/4 tsp red pepper flakes (optional, for heat)

OPTIONAL HERBS

- 1/2 tsp dried oregano (or 1 tsp fresh)
- 1/2 tsp dried basil (or 1 tsp fresh)
- 1/4 cup fresh parsley, chopped (plus more for garnish)
- 1/4 cup fresh basil, chopped (plus more for garnish)

INSTRUCTIONS

1. **Brown the Sausage:** Heat olive oil in a large skillet or Dutch oven over medium heat. Add the Italian sausage links and cook, turning occasionally, until browned on all sides, about 6–8 minutes. (They do not need to be fully cooked at this stage.) Remove sausages and set aside.
2. **Sauté the Aromatics:** In the same skillet, add the diced onion and cook for 3–4 minutes until softened. Add garlic and cook for 30 seconds, until fragrant.
3. **Build the Sauce:** Stir in the diced tomatoes (with juices), tomato paste, water, Italian seasoning, and optional herbs (oregano, basil), salt, pepper, and red pepper flakes (if using). Mix well.
4. **Simmer:** Return the browned sausages to the skillet, nestling them into the sauce. Bring to a gentle boil, then reduce heat to low. Cover and simmer for 20–25 minutes, turning occasionally, until the sausages are cooked through and the sauce has thickened.
5. **Finish & Serve:** Stir in fresh parsley and basil (optional). Taste and adjust seasoning as needed. Serve hot with your favorite pasta, crusty bread, or over polenta or rice.

BUBBIE'S TIP

Use mild or hot sausage depending on your taste.

Don't rush the simmer—slow cooking builds big flavor!

Add fresh herbs at the end for a bright, fresh taste.

Make it ahead—it tastes even better the next day!

SERVING IDEAS

- Toss with pasta (spaghetti, penne, or rigatoni)
- Serve with crusty Italian bread
- Spoon over creamy polenta, mashed potatoes, or rice
- Pair with a simple green salad



SIMPLE INGREDIENTS | BOLD FLAVORS | EASY RECIPES | MADE WITH LOVE | FAMILY FAVORITE

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