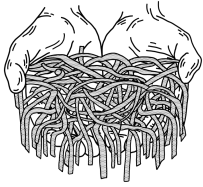


Real Pasta



# Sausage, Corn & Yoghurt Fettuccine

Recipe from  
Real Pasta

Talk about taking the humble  
scone to the next level!

Prep time: 10-15 min

Cook time: 20-25 min

Serves: 8-10 Scones

## Method

- Heat a healthy dash of olive oil in a good sized frying pan. Gently fry onion for 2 - 3 mins then add garlic and cook further couple of mins until they start colouring just a little.

- Take the sausages and squeeze the meat out from the casing straight into the pan. Discard casings

- Break the sausage meat up with a wooden spoon and gently fry until they are looking nicely cooked - a little golden brown. Give a good season of salt and pepper at this stage.

- Add corn to the pan, if frozen, defrost first. Gently empty the whole packet of pasta into the pan and pour water over top.

- Cover pan with lid and leave to cook pasta. Every couple of mins give it a stir/turn over so the pasta cooks evenly.

- When the pasta has cooked, the water should pretty much be all used up. Give a good sprinkle (about a tsp total) of your favourite dried herb mix - think basil, thyme, rosemary etc. Once pasta is done, remove from heat and stir yoghurt through.

## Ingredients

1 medium onion, diced

1 Cup corn

3 cloves of garlic, minced

1 packet of Real Pasta

Fettuccine - Any one!

4 Pirongia Pure Pork sausages

1 Cup water

1/2 C plain yoghurt

Herbs

Salt & pepper



"Push this out to 3 or 4 people by adding a side of veg or a few extra sausages."

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