# Ziti with Creamy Sausage-Zucchini Sauce

*Saturday, June 27*

## Ingredients

- 1/2 pound sweet Italian sausages, meat removed from casings and crumbled
- 3 Tbsp oil
- 1 pound zucchini (2 large), cut in 3x1/4-inch sticks
- 1 Tbsp flour
- 1 cup milk
- 1/4 cup grated Parmesan
- 1 tsp basil
- Salt and pepper to taste
- 3 cups (12 oz) ziti (large-cut macaroni), cooked and drained

## Instructions

1. In a medium skillet over medium heat, cook sausages in oil until lightly browned.
2. Remove with a slotted spoon; drain on paper towels.
3. Add zucchini to drippings and sauté 3 minutes or until crisp-tender.
4. Remove with slotted spoon to paper towels with sausages.
5. Stir flour into drippings in skillet until smooth, scraping up any browned bits.
6. Gradually stir in milk; cook and stir until thickened.
7. Stir in cheese, basil, salt and pepper.
8. Return sausages and zucchini to sauce. Cook and stir until hot.
9. Pour over hot ziti; toss well. Serve immediately.

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