Chicken Bow Tie Sausage Pasta

**Ingredients:**

- 1 Tablespoon olive oil
- 2 cloves garlic
- 1/2 medium chopped onion
- 2 skinless, boneless chicken breasts
- 1/2 pound turkey sausage
- 2 Roma tomatoes
- 1/2 medium chopped green bell pepper
- 1 can tomato sauce
- 1 (16 oz.) package of uncooked bowtie pasta
- 1 Tablespoon of dried basil
- 1/2 Tablespoon Italian seasoning
- Salt and pepper

**Utensils Needed:**

- Large skillet
- Large pot
- Measuring spoons
- Knife

**Directions:**

1. Bring a large pot of water to a boil. Add pasta and cook 8 to 10 minutes or until al dente; drain.
2. Cut chicken breast into large bite size pieces. Cut sausage into large pieces. In a large, deep skillet over medium low heat, add oil, garlic, and onion and sauté to flavor oil.
3. Add chicken and sausage to skillet and brown lightly. Add tomatoes, green peppers, and tomato sauce. Bring to a boil and let simmer for 20 minutes. Season sauce mixture with basil, salt, pepper, and Italian seasoning. Add cooked, drained pasta to the skillet mixture. Toss and serve.

Serve with: Garlic Bread, Green Salad