

# PENE

## *Italian Sausage Pasta*



### **Ingredients:**

- ¾ lb Hot Italian pork sausage broken into pieces
- ½ onion minced
- 1 ¼ cup water
- 1 can Diced Tomatoes Seasoned with basil, garlic, oregano, untrained
- 1 cup tomato sauce
- 8 oz penne pasta uncooked
- ⅛ teaspoon red pepper flakes
- ¼ cup parmesan cheese grated

### **Method:**

1. Heat a large skillet over medium-high heat. Add broken sausage and minced onion; cook about 5 minutes. With a wooden spoon, keep the sausage in pieces. Drain and return to skillet.
2. Add the undrained tomatoes, sauce, water, red pepper flakes, and penne pasta to the pan. Stir to combine and bring the liquid to a boil. Cover the pan and reduce the heat.
3. Cook for 15 minutes or until pasta is tender.
4. Sprinkle with Parmesan cheese. Serve with more parmesan cheese, if desired.