

# Sausage and Penne

## Ingredients

2-1/2 cups penne pasta  
(uncooked)

12 ounce sausage links

1 medium green pepper, sliced  
into thin 1-inch strips

1 medium onion, sliced thin

2 cups of spaghetti sauce

4 tablespoon shredded or grated  
Parmesan cheese



## Directions

1. In a large pot, cook pasta as directed on package.
2. While the pasta is cooking, slice sausage links into bite-sized pieces. Place sausage in a large non-stick skillet and cook over medium-high heat until browned, about 5 minutes, stirring occasionally. Drain any fat from the pan.
3. Add the onions and peppers to the sausage and continue cooking over medium high heat another 5 minutes or until the vegetables are soft; stir occasionally.
4. Pour spaghetti sauce over mixture and stir. Cover and cook over medium heat another 5 minutes.
5. When pasta is cooked, drain well. Return to the pot and add the sauce mixture; stir to mix. Sprinkle each serving with 1 Tablespoon Parmesan cheese.