



Spaghetti Supper with Italian Sausage

Indulge in a comforting spaghetti supper with Italian sausage, featuring al dente pasta tossed in a savory tomato sauce with flavorful Italian sausage for a satisfying and hearty meal.

INGREDIENTS

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- ¾ lb Italian sausage, browned and drained
- 1 cup mushroom slices
- ½ cup chopped green bell pepper
- ¼ cup chopped onion
- ¾ cup pasta sauce
- Shredded Parmesan cheese or Italian cheese blend

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 2 minutes. Stir in mushrooms, bell pepper and onion. Return to a boil. Continue cooking 6 to 8 minutes or until pasta is tender, stirring frequently. Add cooked sausage and pasta sauce; cook and stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP
TIME
5min



COOK
TIME
20min



SERVES
4

PRODUCT

