



Spaghetti Supper with Italian Turkey Sausage

Savor the flavors of Italy with this spaghetti supper featuring Italian turkey sausage, offering a lighter yet equally delicious twist on a classic pasta dish.

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 turkey 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.

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PREP TIME	COOK TIME	SERVES
5min	20min	4

PRODUCT

