

Tomato & Basil Baked Pasta

Another recipe using Brent's Homemade Sausages from Herrington's Butcher Shop!

4 tbsp Olive Oil

5 Tomato & Basil Sausages (or any Italian Sausage you like)

1 onion diced

1 Green Pepper Chopped

2 Cloves of Garlic Minced (optional)

1 Jar of Classico Tomato & Basil Sauce

Optional (Mushroom/Hot Pepper Pesto-1 Tbsp) from Herrington's

¾ cup Shredded Mozzarella Cheese

½ bag Rigatoni Pasta (or Penne) - any larger tube pasta you like

Method:

Bring salted water to a boil and cook Rigatoni until al dente. Drain but no need to rinse. Transfer into a roasting pan or large casserole baking dish.

Heat Olive Oil in Dutch oven and sauté garlic, chopped green peppers and finely chopped onions for about 4-5 minutes until tender. Remove sausage from the casing and add to the pan breaking up like ground beef and cook until sausage is browned. Transfer into baking dish with Rigatoni.

Add pasta sauce and mix up well (adding in hot pepper pesto if you have it). Shred Mozzarella cheese all over the top and bake at 350 degrees for about 30 minutes with the lid on.

Enjoy!