

# 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

