

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

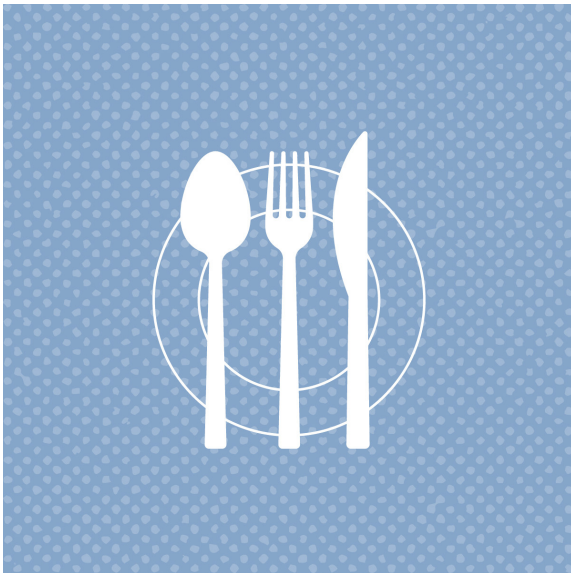
HOW TO MAKE

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.



PREP
TIME

5min



COOK
TIME

20min



SERVES

4

PRODUCT

