



PREP
TIME
5 min

COOK
TIME
20 min

TOTAL
TIME
25 min

SERVINGS
4

Made with

Spaghetti Supper with Italian Sausage

Ingredients

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 $\frac{3}{4}$ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- $\frac{3}{4}$ lb Italian sausage, browned and drained
- 1 cup mushroom slices
- $\frac{1}{2}$ cup chopped green bell pepper
- $\frac{1}{4}$ cup chopped onion
- $\frac{3}{4}$ cup pasta sauce
- Shredded Parmesan cheese or Italian cheese blend

How to make it

1. In a medium saucepan, bring to a boil: 1 $\frac{3}{4}$ cups water and 2 tbsp margarine. Reduce heat to medium.
2. 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.
3. Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PASTA RONI® Garlic & Olive Oil Vermicelli