

The Sewing Basket's Italian Sausage Pasta Bake

Serves 10–15

All Ingredients are underlined.

Sauce: Start it first. Add other ingredients as you go so it has time to simmer.

Mix together and heat in large kettle:

- 1 67 oz jar of Prego Traditional Italian Sauce
- 1 20 oz can Petite Diced Tomatoes
- 2 15 oz cans of Pizza Sauce
- 1 Tbs Italian Seasoning Blend (I used Pampered Chef)

1 pound baby portabella mushrooms. Sauté in butter. Add to sauce.

1 large yellow onion. Sauté in butter. Add to sauce

1 large package of pepperoni. Fry in pan until desired doneness. Drain on paper towel to remove excess grease. Add to sauce.

15 Johnsonville mild, sweet Italian sausages. Heat frying pan to medium, add sausages and fry until brown. By heating the pan first, they won't stick and you don't need to add any oil, just keep turning them so they don't burn. Drain grease and set aside.

1 pound box of Penne pasta, boil following directions on box. Cook until Al Dente and drain. Return pasta to kettle. Add about 1/2 of sauce mixture to coat and cover pasta.

In large baking dish (12 x 15) spread noodles and sauce to fill pan to 2/3 full.

Then, layer as follows:

- Cover with a layer of Sargento 6 cheese Italian blend (1 pound)
- Cover with a layer of sauce. If sauce gets too thick add 1/2 to 1 cup of water.
- Dip sausages in sauce and place on top
- Cover with a layer of sauce
- Cover with a layer of cheese

Bake in 350 degree oven 20 to 30 minutes or until heated through.



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