

Simple Baked Rotini with Italian Sausage



Preparation time: 60 min

Difficulty: Medium

Ingredients

- Chopped yellow onion: 1 cup
- Dried oregano: 1 tsp
- Extra virgin olive oil: to taste
- Fresh parsley for garnish: optional
- Garlic cloves: 2 minced
- Red or orange bell pepper: 1 cored and chopped
- Rotini pasta (or similar pasta of your choice): 1 lb
- Shredded mozzarella cheese: ½ cup, more or less to your liking
- Sweet Italian sausage (you can use spicy if you like): 1 lb casings removed
- Sweet paprika: 1 tsp
- Water: ½ cup

For this recipe we used:

Strained Tomatoes 1 box



Preparation

Simple, hearty, and flavor-packed Rotini casserole! The secret is in the sauce with Pomì Strained Tomatoes, Italian sausage, and bell peppers. A winner every time!

1. In a large and deep cooking skillet, heat 2 tbsp extra virgin olive oil over medium heat until shimmering but not smoking. Add onions and chopped bell peppers. Cook for 5 minutes, stirring regularly. Add garlic and cook another 30 seconds or so.
2. Now add Italian sausage. Raise heat to medium-high if needed. Cook for 7 minutes or so, making sure to break up the sausage and regularly stir until sausage is fully cooked and well-browned.
3. Add **Pomì Strained Tomatoes**, water, and spices. Sprinkle a dash of salt and pepper. Bring the sauce to a boil. Lower heat, cover and let simmer for 15 minutes.
4. Preheat oven to 375 degrees F.
5. Meanwhile, cook pasta in boiling, well-salted water according to package until just before tender. Do not overcook pasta (it will go in the oven later). Drain.
6. Mix the cooked Rotini pasta with the sauce, then transfer to a lightly-oiled baking dish (9 ½-inch x 13-inch baking pan). Top with shredded mozzarella. Bake for 15 to 20 minutes or until the cheese is nicely melted and pasta edges begin to crisp up.
7. Garnish with parsley, if you like. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com