

Fresh Tomato Pasta with Italian Sausage

Carole Carter, From My Carolina Home

Ingredients

8 oz Italian style pork sausage
1/2 cup chopped onion
2 cups small shell pasta
24 oz jar marinara sauce
3 cups fresh Roma tomatoes, about 6-8 tomatoes
(using yellow and red makes an attractive presentation)
8 oz mozzarella cheese
4 oz Parmesan cheese
Cooking spray

Directions

Preheat oven to 350°. Cook sausage with chopped onion in a skillet on medium high heat until sausage is no longer pink and onions are translucent, crumbling the meat as it cooks. Drain. Meanwhile, cook pasta in water according to package directions, drain. Combine cooked sausage, shell pasta and marinara sauce. Spray a 9x13 baking dish with cooking spray, and pour mixture in. Cut Roma tomatoes longways into four quarters, then cut in half to create 8 triangle shaped, bite size pieces. Arrange tomatoes cut sides up on pasta-sausage mix. (I put the colors in rows.) Top with cheeses. Bake 30 minutes until bubbly and cheese is lightly browned.

Yield - 6-8 servings

Note - I used small shell pasta as My Sweet Babboo prefers bite size pasta. Any shape would work well, including rotini, bow-tie, or macaroni.

