

**Fire Roasted Tomato Pasta**  
**Recipe by Carole Carter**  
**From My Carolina Home**



1 14.5-ounce can fire roasted tomatoes  
1 8-oz can tomato sauce

2 cups shell pasta or other bite size pasta  
dash salt  
olive oil

1/4 cup chopped onion  
3 cloves garlic, peeled and minced

1 lb Italian pork sausage  
1/2 cup sliced fresh mushrooms

9 dollops ricotta cheese  
8 oz Italian cheese blend  
Dried basil

Preheat oven to 350°. Spray an 8-inch square baking dish with cooking spray and set aside.

In a blender or food processor, puree the fire roasted tomatoes. Add tomato sauce and set aside.

In a medium pot, fill halfway with water and add a dash of salt and olive oil. Bring to a boil. Boil pasta according to package directions. Drain and pour into prepared baking dish.

Sauté onion in a bit of olive oil in a skillet until translucent. Add garlic and sauté one minute. Add to tomato sauce.

In the same skillet, cook and crumble Italian sausage until no longer pink. Drain on a paper towel lined plate.

In the same skillet, add a bit more olive oil and sauté mushrooms until barely soft. Add drained sausage and tomato sauce with onions. Mix well into a ragu.

Layer ragu on top of pasta. Dollop with ricotta. Top with cheese. Sprinkle with dried basil.

Bake 30 minutes until bubbly and lightly browned.

Makes 4 servings (2 for tonight and 2 for tomorrow).