

Lottie's Sausage Pasta Medley

For Our Daily Bread

Church of St. Mark

1½ Lbs. Italian Sausage
2 Peppers (Red or Green) cut in ½ " slices
2 Onions cut in ½ " slices
½ Lb. Fresh Mushrooms, Sliced
(or 8oz. can sliced mushrooms,
drained, add to sauce)
1 Large Clove Garlic, Minced
(or 1Tsp. Garlic Powder, add to sauce)
1 - 28 oz. can Tomato Sauce
1Tsp. Salt, ½ Tsp. Pepper
1Tsp. Italian Seasoning
1Tsp. Mrs. Dash Garlic & Herb Seasoning
1Lb. package of Thin Spaghetti, COOKED
OPTION: In the summer when Zucchini is plentiful, you may add 1 cup
cut 1" pieces to the vegetables

Cut sausages in 1" pieces.

In same pan add 1Tbs. Olive or Canola Oil, mix fresh minced garlic around pan. Add the cut sausages, peppers, onions and the fresh mushrooms. Cook 5 mins. longer, stirring constantly.

Add the Tomato Sauce and the rest of the seasonings. Mix thoroughly.

SPRAY "PAM" in FOIL PAN. ADD COOKED SPAGHETTI. Pour the sauce and vegetables over the pasta. Gently mix together.

NOTE: Price Club has Fresh Italian Sausage at a reasonable price.