

Sausage and Peppers Pasta

- 1 tbs veg. oil
- 1 14 oz pkg beef smoked sausage, halved and cut into ½" slices
- 1 each red, green and yellow bell peppers, chopped
- 1 onion chopped
- 2 tsp minced garlic (4 cloves)
- 1 28 oz can crushed tomatoes
- 1 tsp creole seasoning
- ½ tsp crushed red pepper
- ¼ tsp salt
- 1 lb cooked penne pasta

Heat oil over medium-high heat in large skillet and brown the sausage for about 6 minutes. Add peppers and onion and cook for 5-6 minutes then add garlic and finish for another couple of minutes.

Stir in the tomatoes, Creole seasoning, crushed red pepper and salt. Reduce heat and cook for about 5 minutes until heated through. Add the cooked pasta and toss to coat.