

RIGATONI COLLEGIO

Ingredients:

1 box Rigatoni

2lbs. Italian Sausage Meat – casings removed (You can also ask the butcher for ground Italian Sausage Meat. I use 1 lb. Hot and 1 lb. Sweet)

2 onions chopped

1 ½ Red Pepper chopped

3 cloves chopped garlic

1 can (28 oz.) crushed tomatoes with thick tomato puree

1 box frozen chopped spinach (defrosted and drained)

½ teaspoon salt

1/8-teaspoon red pepper flakes (optional)

*2/3 cup Parm Cheese*

Instructions:

- 1) Cook sausage in large pan breaking up with a fork for approximately 5 minutes. Drain off oil only leaving about 1 TBL.
- 2) Add onion, garlic, and red pepper and cook for 8 minutes.
- 3) Add tomatoes, spinach, salt, and pepper flakes.
- 4) Cook partially covered for 30 minutes. Be sure to stir periodically to avoid burning.
- 5) Cook pasta and drain.
- 6) Add prepared sauce to pasta to cover it lightly. The remaining sauce can be added to suit individual tastes.

Enjoy!!!!

*Sprinkle top of Marzella*

*Canard & Bake 350°*