

ONE PAN PENNE PASTA

- 6 - 8 oz Italian sausage
- 1 can (14-1/2 oz) diced tomatoes in juice
- 1¾ cups water
- 2 tsp **TSG Italian Country Herb Blends, Napolitano Blend**
- 1 tsp **TSG Outrageously Garlic™**
- 2 cups uncooked penne pasta (6-7 ounces)
- ½ cup grated Parmesan or Romano cheese

1. Crumble sausage into a 12-inch skillet. Cook until sausage is browned.
2. Add tomatoes, water, TSG Napolitano Blend and Outrageously Garlic. Bring to a boil.
3. Stir in pasta; return to a boil. Cover, reduce heat, and boil gently 20 minutes. Stir halfway through.
4. Remove from heat, stir in cheese and serve.