**Kielbasa and Pasta**

**Note:** No need for an additional carbohydrate since the main dish contains pasta

RECIPE



**INGREDIENTS**

* 2 pounds cooked pasta
* 4 pounds of Kielbasa sausage sliced diagonally into ¼ inch thick pieces
* 4 medium green bell peppers, julienned
* 60 ounces diced tomatoes undrained (75% of #10 can)
* 4 cups tomato sauce
* 2 tablespoons Italian seasoning
* 2 tablespoons garlic, chopped
* Salt and pepper
* Optional Ingredients:

cheese, onion, carrots, zucchini

**DIRECTIONS**

1. Preheat oven to 350 degrees. Fan speed high. 2” pan with non-stick spray.
2. Cook kielbasa in skillet over medium-high heat until browned. Remove and set aside.
3. Add peppers to skillet and cook until tender, add garlic and Italian seasoning cooking for 1-2 minutes. Add diced tomatoes and tomato sauce cooking until heating through. Add salt and pepper to taste.
4. Combine pasta, kielbasa and pepper mixture and place in prepared pan.
5. Cover with foil and bake for 15-20 minutes. If adding cheese on top: Uncover, add cheese and bake until cheese is melted and browned slightly.

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| **Prep Time:** 25 minutes | **Cook Time:** 20 minutes | **Total Time:** 45minutes | **Yield:** 24 servings |