

ITALIAN SAUSAGE PASTA BAKE



INGREDIENTS

8 oz. pasta
1 Tbsp olive oil
8 oz. sausage
1 (14.5 oz) can diced tomatoes
1 tsp onion powder
1 tsp garlic powder
1 Tbsp Italian seasoning
Salt and pepper to taste
8 oz. mozzarella cheese, shredded
1 (13.5 oz) can spinach; drained, rinsed
and chopped
8 oz. white mushrooms, sliced

DIRECTIONS

1. Heat oven to 350 F.
2. Cook the pasta according to package instructions and grease the
casserole dish with oil.
3. In a skillet, cook sausage over medium heat.
4. Add diced tomatoes, onion powder, garlic powder,
spinach and mushrooms to the skillet and simmer for five minutes
on low heat.
5. Remove the skillet from heat and stir in the cooked pasta and half of
the cheese.
6. Pour the mixture into a baking dish and sprinkle it with the
remaining cheese.
7. Bake for 25 minutes.