



12 oz. elbow pasta - cooked per package instructions and drained

1 pound ground sausage or 6 Italian sausage links

1 medium yellow onion - finely chopped

4 garlic cloves - minced

4 tomatoes - chopped

1 -14 oz. can tomato sauce

2 TBS tomato paste

1 TBS crushed oregano

Parmesan cheese

Olive oil

Salt & Pepper

Heat some olive oil in a large skillet and brown the sausage. If you are using links, remove the sausage from the casings and make sure you break up any clumps of meat. Drain the browned meat.

Wipe down the skillet and add some more olive oil. Add the onion and cook, stirring occasionally, for about 8 to 10 minutes - until onion is soft, translucent and starting to brown. Add the garlic and cook for a couple minutes. Add the tomatoes - with all of their rendered juice, the tomato paste and the tomato sauce. Fill the empty tomato sauce can half way with water, mix with the remaining sauce on the sides of the can, and add to the skillet. Mix well so as to dissolve the tomato paste. Add the oregano and season with salt and pepper to taste. Careful with the salt as you might have enough from the sausage! Return the sausage to the pan and simmer sauce for 20 minutes.

Add the drained pasta to the skillet and mix well. Serve with shredded Parmesan cheese. Enjoy!

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