



Skillet Sausage Pasta Meal

For this recipe, I used 2 packages of Knorr Pasta, seasoning and all. But normally I use a package or rotini or other pasta. So, use what works for you.

Put the water on to boil for the pasta and add the pasta when it comes to a boil.

While the pasta is cooking, prepare the following in a skillet:

Put 2 Tbsp oil in a hot skillet and saute $\frac{1}{2}$ of an onion, chopped $\frac{1}{2}$ green bell pepper, sliced 1 zucchini, halved and sliced.

While those are sauteing, cut a polish sausage half rounds. Add them to the skillet. Allow to simmer and warm up the sausage. If you have garlic, basil or other Italian seasonings, you can add those.

Next, add 1 can of petite diced tomatoes to the skillet and mix everything all together.

Drain the pasta, but reserve about a cup of the liquid in the pan. Then, pour the pasta and the liquid into the skillet with the veggies and sausage. Blend everything together.

If you have it, you can top this with parmesan cheese. Otherwise, it is still delicious!