

Baked Penne with Italian Sausage

Servings : 6

Amount	Measure	Ingredient - Preparation Method
12	ounces	penne pasta
1	pound	italian sausage
1	cup	onion - chopped
1/2	cup	white wine
2	teaspoons	olive oil
15	ounces	tomato sauce
15	ounces	diced tomatoes with garlic
6	ounces	tomato paste
2	cups	mozzarella cheese - shredded

Preheat oven to 350. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8-10 minutes or until al dente. Drain.

Place sausage and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Pour in wine and cook for 1 minute, stirring, to deglaze the pan. Stir in tomato sauce, diced tomatoes and tomato paste. Simmer for 10 minutes, stirring occasionally. Toss with cooked pasta and place in a 9x13 baking dish. Cover with cheese.

Bake for 20 minutes, or until cheese is melted.