

Baked Ziti with Sausage and Peppers

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		vegetable oil spray
1	tablespoon	extra virgin olive oil
1	pound	italian sausage - casing removed
2		onion - minced
1		green bell pepper - stemmed, seeded, and cut into 1/2" pieces
1		red bell pepper - stemmed, seeded, and cut into 1/2" pieces
4	cloves	garlic - minced
1	teaspoon	dried oregano
28	ounces	crushed tomatoes
1/2	cup	heavy cream
8	ounces	ziti pasta
1/2	teaspoon	salt
1/4	teaspoon	pepper
15	ounces	tomato sauce
		hot water
1	cup	mozzarella cheese - shredded

Line slow cooker with aluminum foil collar and coat with oil spray. Heat oil in large pot over med-high heat until just smoking. Brown sausage well, breaking up large pieces with wooden spoon, about 5 minutes. Add onions, bell peppers, garlic, and oregano and cook until vegetables are softened and lightly browned, 8-10 minutes.

Stir in tomatoes and heavy cream, scraping up any browned bits, and simmer until thickened slightly, about 5 minutes. Stir in ziti, salt, and pepper.

Transfer ziti mixture in prepared slow cooker and spread tomato sauce evenly over pasta. Cover and cook until pasta is tender, about 3 hours on high.

Remove foil collar. Gently stir pasta, adding hot water as needed to loosen sauce consistency. Sprinkle with mozzarella, cover, and let sit until melted, about 5 minutes. Serve.