

Saucy Sausage Skillet

2 lbs. med. hot sausage
1 onion - chopped
4 large tomatoes or (20 oz. canned tomatoes)
3 cloves garlic - minced
2 cups zucchini - cubed (add the last 10 min. of cooking)
1/2 cup sliced mushrooms or (4 oz. canned mushrooms)
1/2 tsp. basil
1/2 tsp. oregano
salt & pepper
parmesan cheese
1 lb. box tri-colored pasta (garden rotini)

Brown sausage in skillet and drain. Add onions, mushrooms, tomatoes and garlic. Cover and let simmer for about 30 minutes. Add chopped zucchini and let cook for additional 10 minutes or until zucchini is tender. Salt and pepper to taste. Serve over cooked tri-colored pasta.

Sprinkle parmesan cheese on top.

Serves 6