

Pizza Pasta

Ingredients

- 1 lb turkey sausage
- 1 package turkey pepperonis
- 1 28 oz jar of marinara sauce
- 1 TBS minced garlic.
- 10 oz penne pasta
- 2 ½ cups water
- 1 small onion- I used white
- 1 green pepper
- 4 oz mushrooms of choice
- 1 TBS Italian seasoning or pizza seasoning
- 1 cup Shredded mozzarella cheese
- Bag salad of choice

Directions

1. Heat 2 ½ cups of water in the microwave for 6 minutes
2. While water is heating, heat 2 TBS of olive oil in an oven safe skillet, and start sauteing ground turkey. Continue cooking.
3. While turkey starts to cook, chop your pepper, onion, and mushrooms. Add them the skillet with 1 TBS minced garlic.
4. Next, chop your pepperonis- reserving a few to put on top at the end. Add to the skillet. Saute for a couple of minutes.
5. Next, Add uncooked penne, marinara and hot water to the skillet. Bring to a boil- this shouldn't take long since your water was already boiling!
6. Cook for about 10 minutes, or until noodles are tender. Turn on oven to broil, and make your bag salad.
7. Top with 1 cup mozzarella cheese and a few pepperonis. Place in the oven on broil for a couple of minutes to melt your cheese.
8. Enjoy!

MADE WITH LOVE

by Teresa Forchard