

# Crockpot Sausage Rigatoni

## Ingredients:

- 2 11 oz packages of sweet italian chicken sausage links (nitrate and nitrite free)
- 1 sweet onion
- 2 cloves minced garlic
- 2 large carrots, finely diced (preferably a food processor—this is what I have and I love it!)
- 1 28 oz jar marinara sauce
- 1 14 oz can of diced tomatoes
- 2 TBS italian seasoning
- 28 oz of water, OR chicken broth OR veggie broth
- 8-10 oz large rigatoni noodles OR Pacherri noodles
- ¾ cup fresh parmesan cheese for topping

## Directions

1. Cut sausages into ½ inch rounds. Dice onion and carrots.
2. Add sausages, onion, carrots, marinara, tomatoes, seasoning and liquid to the crockpot. Cook on low for 3-4 hours.
3. Remove lid, turn heat to high and add uncooked noodles to the crockpot. Replace the lid and cook for 30-45 minutes, or until pasta is tender. Top with fresh parmesan cheese, and enjoy!

MADE WITH LOVE

by Teresa Forchard