

Sausage Spaghetti Sauce

- Prep time: 10 mins
- Cook time: 30 mins
- Total time: 40 mins
- Serves: 6 servings

Ingredients

- 1½ pounds Johnsonville ground Italian sausage
- 1 medium onion, chopped
- ½ green bell pepper, chopped
- 2 cloves garlic, minced
- 2 (6-ounce) cans tomato paste
- 1 (14.5-ounce) can diced tomatoes
- 1 (8-ounce) can tomato sauce
- 1½ teaspoons Italian seasoning
- ¾ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 2 teaspoons sugar
- 1 cup water

Instructions

1. Brown ground sausage in a large pot or Dutch oven with a heavy bottom. Drain fat.
2. Add onion and green pepper and cook until tender, about 5 minutes.
3. Add garlic and cook for 1 minute.
4. Add remaining ingredients and simmer for 20 to 30 minutes.