

Skillet Rotini with Zucchini and Sausage

- 1 pound bulk pork sausage or ground turkey sausage
- 2 medium onions, chopped (1 cup)
- 1 medium green sweet pepper, chopped (3/4 cup)
- 1/2 teaspoon bottled minced garlic (1 clove)
- 2 8 ounce cans no salt added tomato sauce
- 1 10 ounce can diced tomatoes and green chile peppers, undrained
- 3/4 cup water
- 1 tablespoon snipped fresh oregano or 1 teaspoon dried oregano, crushed
- 1/4 teaspoon ground black pepper
- 1 cup dried rotini pasta
- 4 small zucchini, sliced (4 cups)
- 1/2 cup shredded mozzarella cheese (2 ounces)



Directions

1. In a 12-inch skillet cook sausage, onion, sweet pepper, and garlic over medium heat until meat is brown and vegetables are tender. Drain off fat.
2. Stir tomato sauce, undrained tomatoes and green chile peppers, water, oregano, and black pepper into meat mixture in skillet. Bring to boiling; stir in uncooked pasta. Return to boiling; reduce heat. Cover and simmer about 10 minutes or until pasta is almost tender. Add zucchini. Return to boiling; reduce heat. Cover and simmer about 5 minutes more or just until pasta and zucchini are tender.
3. Remove skillet from heat. Sprinkle with cheese. Cover and let stand for 1 to 2 minutes or until cheese is melted.