

Rotini with Italian Sausage-Roasted Pepper Sauce

adapted from [Cooking Club of America](#)

printed from [Smells Like Food in Here](#)

1 lb. mild or hot bulk Italian sausage
3/4 c chopped green bell pepper
3/4 c chopped onion
3 large garlic cloves, minced
2 (14.5 oz) cans [stewed tomatoes](#), coarsely chopped
1 [roasted red bell pepper](#), chopped
2 tbsp [tomato paste](#)
1/4 tsp crushed red pepper, or to taste
1/4 tsp salt
8 oz. [rotini](#)

Heat large skillet over medium-high heat until hot.

Add sausage; cook 10 minutes or until thoroughly cooked and no longer pink in center, stirring frequently. Remove excess drippings if necessary.

Add green bell pepper and onion; cook over medium heat 5 minutes or until tender; stirring occasionally.

Add garlic; cook and stir 1 minute, or until fragrant.

Stir in tomatoes, bring to a boil.

Cover; simmer over low heat 30 minutes, stirring occasionally and crushing tomatoes into smaller pieces, if desired.

Stir in roasted peppers, tomato paste, crushed red pepper and salt. Cook over medium heat an additional 10 minutes, stirring occasionally.

Meanwhile, cook pasta according to package directions; drain.

Serve sauce over pasta.