

Sausage Pasta Casserole, Broccoli,

- 4 lbs. ribbed spears pasta
- 4 large cans diced tomatoes
- 4 large onions, 4 large green peppers, 2 (1 lb.) boxes sliced mushrooms, 1 garlic bulb
- 4 lbs. turkey sausage (use pork sausage if less expensive)
- 4 jars spaghetti sauce
- large package shredded mozzarella cheese

Preheat oven to 400 degrees F.

In 2 large stock pots, cook pasta in boiling salted water according to package directions; drain.

Bring 2 kettles water to boil for pasta (fill 1/3 deep with water)– by using 2 kettles you'll reduce time to bring water to boil, cook pasta in salted water until tender 10-12 minutes (stir initially until rolling boil is resumed). Drain, put pasta from each kettle into oiled deep pans.

While pasta is cooking – cook broccoli by taking frozen broccoli – and bring to boil, drain – leaving some of the cooking water, add butter- then put in the 3rd cooking pan, cover with foil. Put in oven until heated through and then put in transport container – it will stay hot waiting for pasta casseroles to finish heating.

Dice green peppers and onions. Prepare Sauce: In large 3rd kettle cook diced onions and green peppers until soft, add mushrooms – cook until soft, then add sausage. Cook, stirring frequently **until sausage no longer pink**. Add tomatoes (do not drain) and spaghetti sauce. Salt and pepper sauce to taste. Bring sauce mixture to a boil. Divide sauce between the 2 pans of pasta. Mix well. Top with cheese. Cover pans with aluminum foil. Heat 20-25 minutes or until bubbly.