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Ingredients

- 2 cups Rotini pasta
- 1 pound Hot or mild bulk Italian sausage
- 1 cup Yellow or red bell pepper, cut into thin strips
- 1 cup Green bell pepper, cut into thin strips
- 1 cup Onion, cut into thin wedges
- 2 cans (15-oz.) Diced tomato
- 1 cup **Heinz® Tomato Ketchup**
- 1 teaspoon Dried basil leaves
- 1/2 teaspoon Dried oregano leaves
- Grated Parmesan cheese

Rotini with Sausage and Peppers

Prep Time: 15 mins

Cook Time: 20 mins

Serves: 8

Preparation

1. Cook rotini according to package directions. Drain and keep warm.
2. In large nonstick skillet, brown sausage using a spatula to break up meat into small pieces; drain fat.
3. Add bell peppers and onion and cook until crisp-tender.
4. Add tomatoes, Ketchup, basil and oregano. Cover; simmer 5 minutes, stirring occasionally.
5. In large bowl, combine rotini and sausage mixture; toss well to combine. Sprinkle each serving with parmesan cheese.

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