

# Betty's Spaghetti with Italian Sausage and Peppers Recipe



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In this video, Betty demonstrates how to make a hearty and tasty dish, Spaghetti with Italian Sausage and Peppers. This dish is a large platter of spaghetti topped with a rich sauce of Italian Sausage and green and red bell peppers and onions. There is a sprinkling of Romano cheese and parsley to top it off.

## Ingredients:

- 18-oz. hot Italian link sausage, cut into 1/2-inch slices (You may use more or less sausage, and you may substitute mild inn place of the hot, if you like.)
- 2 green bell peppers, washed and cut into strips about 1-inch long
- 2 red bell peppers, washed and cut into strips about 1-inch long
- 2 medium onions, peeled and cut into chunks about 1-inch long
- 24-oz. jar of Italian sauce (I used Prego Traditional, but any Italian sauce will do.)
- 14-oz. jar of pizza sauce (Any pizza or Italian sauce will be fine.)
- 16-oz. spaghetti, cooked according to package directions (I cooked only 8 oz. spaghetti, and used only half of the sauce, freezing the remainder of the sauce for a pasta meal later.)
- 1/2 cup grated Pecorino Romano cheese (You may use any type of Romano or Parmesan cheese, and you may use more or less than the 1/2 cup.)
- 1/3 cup chopped fresh parsley, washed, dried, and snipped (You may use more or less than 1/3 cup.)

Brown the 18-oz. sliced Italian sausage in a deep skillet over medium heat. Stir gently to brown, but do not stir vigorously, as this will crumble the sausage.) When done, remove sausage with a slotted spoon, and place on paper toweling to drain. Cook 2 chopped green peppers, 2 chopped red peppers, and 2 chopped onions in the pan drippings 5 to 6 minutes, or until tender. Add browned Italian sausage, 24-oz. Italian sauce, and 14-oz. pizza sauce. Simmer, uncovered, over low heat, stirring occasionally. Place cooked spaghetti in the bottom of a large platter. Spoon the sausage mixture over the spaghetti. Sprinkle with 1/2 cup grated Romano cheese and 1/3 cup snipped parsley. Serve immediately. This dish is wonderful with Italian or French bread and a green salad. If you are looking for a easy, but impressive, dinner for your sweetheart on Valentine's day, this could be it! Enjoy!!! Happy Valentine's Day! --Betty :)