Sausage Penne with Roasted Veggies



What You'll Need

› 8 ounces of uncooked Penne (2 cups)
› 1 lb of your favorite sausage (2 links of sausage)
› 1 hot and 1 garlic sausage cut into quarter-inch pieces, once cooked
› 1 cup of diced cherry tomatoes
› 1 diced bell yellow pepper
› 1 cup of diced mushrooms
› 2 cloves of garlic (minced)
› ¼ cup olive oil
› ¼ cup grated Parmesan cheese
› 1 sprig of fresh basil
› Salt and pepper to taste

Directions

1. Preheat oven to 400° F. Line a rimmed baking sheet with parchment paper or foil.
2. Spread out the chopped tomatoes, mushrooms, and minced garlic. Drizzle with olive oil and season with salt and pepper. Roast in the oven for 15-20 minutes.
3. Preheat pan to medium heat and cook sausages until almost cooked through. Cut the sausages into ¼ inch pieces and return to the pan, adding the tomatoes from the oven. Mix thoroughly and continue cooking.
4. Cook Penne al dente according to package directions.
5. Once the pasta is cooked, mix it in with the sausages, tomatoes, and mushrooms.
6. Serve in your favorite bowl and top with Parmesan cheese and a sprig of basil.