

untagged, needs pic, incomplete



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## Pepper Pasta

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### Ingredients

- 1 green bell pepper
- 1 red bell pepper
- 1 yellow onion
- 1 lb spicy italian sausage
- 6 oz. tomato paste
- 1 lb fettucine
- Olive oil for pan
- salt
- italian herb blend

### Method

1. Begin by slicing peppers and onion into long thin strips.
2. Heat a couple of tablespoons of olive oil in a large frying pan. If sausage is links, remove the casing. Add loose sausage to the pan and fry until no longer pink.
3. Add the peppers and onions to the pan. Continue frying until vegetables have softened, adjusting the heat as needed to avoid burning the sausage.
4. While this mixture finishes cooking, add pasta to generously salted water and cook until al dente. Drain and set aside.
5. Add tomato paste and italian herb blend to pan and stir to evenly coat sausage and vegetable mix.
6. Add pasta to frying pan with sausage and vegetable mixture and finish in the pan.

### Notes

Could also be made with sweet italian sausage for a milder version. Inspired by: our original recipe!

From:  
<https://wiki.cookiemountain.org/> - **Recipe Book**

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