

Craig's Easy and Delicious Tangy Spaghetti

Total prep time: 10 minutes

Total cooking time: 40 minutes

Ingredients

- 1 package (1.24lb) Johnsonville Hot Italian Sausage (links)
- 1 medium yellow onion
- 5 cloves garlic
- 1 6oz can tomato paste w/ roasted garlic (Contadina)
- 2 28oz cans whole peeled tomatoes (Muir Glen Organic)
- 1 tbsp dried oregano
- 1 tbsp dried basil
- 1 tbsp dried parsley
- 1/2 tsp black pepper
- 1 tsp red pepper flakes

Directions

- Remove sausages from skins and brown over medium high heat
- Chop onion and add to browned sausage; also mince and add the garlic
- After about 5 minutes, add the tomato paste
- Drain the liquid from both cans of tomatoes into the mixture and roughly chop the tomatoes; add them to the mixture
- Add all the seasonings (e.g. oregano, basil, parsley, pepper, and red pepper flakes); salt to taste (I usually add 1 tsp Kosher salt)
- Cover and let simmer 20 - 30 minutes, stirring occasionally