

# Weeknight Spaghetti

Yield: 4 servings

Prep Time: 0:15:00

Cook Time: 0:40:00

Total Time: 0:55:00

1. In a large skillet, brown the sausage over high heat. Remove the sausage from the skillet and drain on paper towels, leaving any rendered fat in the pan.  1 lb Italian Sausage
2. Purée the bell pepper, mushrooms, carrot, and celery in a bullet blender with a few tablespoons of water.  1/3 each Orange Bell Peppers  
 3 each Button Mushrooms  
 1 each Carrots  
 1 each Celery
3. Add the puréed mixture to the skillet, season with salt and pepper, and cook until most of the water has evaporated.
4. Add the spaghetti sauce and Parmesan rind to the skillet and simmer for half an hour.  24 oz Pasta Sauce  
 10 g Parmesan Rind
5. Return the sausage to the skillet and simmer for an additional 10 minutes.
6. While the sauce is simmering, cook the spaghetti according to the package instructions.  1 lb Spaghetti
7. Thin the sauce with pasta water if necessary.