

# Spaghetti and Italian Sausage

Yield: 1



## Ingredients:

### The Sauce

- 1
- jar (45 ounces) *Prego*® marinara sauce
- 1 ½ cup of italian sausage
- 1
- pound (1 package) spaghetti, cooked and drained
- ¼
- cup grated Parmesan cheese (optional)
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## Steps:

1. Get a large pot and then fill it with 2 cups of water then boil. Then add 2 teaspoons of salt to the water. Drain the pasta once it cooked and then prepare the sauce.
2. Stir the sauce and the italian sausage in 3-quart saucepan and heat to a boil over medium heat. Reduce the heat to low. Cover and cook for 20 minutes or until the italian sausages are heated through, stirring occasionally.
3. Serve the sauce and meatballs over the spaghetti. Sprinkle with the cheese, if desired.
4. Cook the italian sausage with the sauce or separately.

## For Judges Use Only

Please rate this pasta based on:

**Taste**                      \_\_\_4\_\_\_ / 5 maximum score

**Presentation**            \_\_\_5\_\_\_ / 5 maximum score

**Creativity**                \_\_\_4\_\_\_ / 5 maximum score

Total Score: \_\_\_13\_\_\_ / 15

**Comments:** It tasted great bu twas a bit cold.

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