

## **Baked Pasta with Sausage and Cheese**

### **Ingredients**

¼ cup olive oil  
1 lb. hot or sweet bulk sausage  
6 garlic cloves sliced or minced  
1 tblsp. dried oregano  
1 tsp. crushed fennel seeds  
1 tsp. red pepper flakes  
1 28 oz. can whole tomatoes with juice  
1 15 oz. can tomato sauce  
3 tsp. salt  
1 ½ cups water  
1 lb. short pasta (shells, rigatoni, farfalle)  
½ lb. fresh mozzarella torn into pieces  
1 cup whole milk ricotta  
½ cup shaved, shredded or grated parmesan  
½ cup torn basil leaves, for garnish

### **Preparation**

Preheat oven to 425°. Heat oil in large oven proof skillet add sausage, brown and break up while cooking until no longer pink. Stir in garlic, oregano, fennel seeds and red pepper flakes. Cook a few minutes more.

Add whole tomatoes and juices and tomato sauce. Break up whole tomatoes while cooking. Add salt and bring to a simmer and cook for 10 minutes to thicken. Stir in pasta and water and stir to combine, bring back to a simmer and add half of mozzarella and stir to combine. Turn off heat. Drop rest of mozzarella over skillet and place dollops of ricotta over pasta and sprinkle with parmesan.

Bake skillet in oven for 20-25 minutes, check pasta to make sure it's cooked. Remove from oven and let rest for 10 minutes. Garnish with basil and fresh ground pepper before serving.