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## Ziti with Italian Sausage

Submitted by: **George Couch**

Makes 8 servings

### Prep Time:

15 Minutes

### Cook Time:

45 Minutes

### Average Rating:

★★★★

Rated by 4 users

" This recipe is a complete meal. Just add a loaf of fresh bread and you're ready. "



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### Ingredients

- 1 pound Italian sausage, casings removed
- 1/2 cup diced celery
- 1/2 cup diced onion
- 1 (14.5 ounce) can peeled and diced tomatoes
- 1 (15 ounce) can tomato sauce
- 1/4 teaspoon garlic powder
- 1 1/2 teaspoons salt
- 1 teaspoon dried oregano
- 1 pound dry ziti pasta
- 2 (4.5 ounce) cans sliced mushrooms, drained
- 8 ounces shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese



### Directions

- 1** Preheat oven to 350 degrees F (175 degrees C).
- 2** In a medium skillet over medium heat, cook sausage with celery and onion until sausage is brown and juices run clear, 5 to 10 minutes.
- 3** In another skillet over medium-low heat, combine tomatoes, tomato sauce,

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garlic powder, salt and oregano. Simmer while pasta is cooking.

- 4** Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- 5** In a 3 quart baking dish, layer ziti, mushrooms, meat, mozzarella and sauce twice. Top with grated Parmesan.
- 6** Bake in preheated oven 45 minutes, until browned and bubbly.

**Makes 8 servings**

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**Nutrition at a glance**

Servings Per Recipe: 8

amount  
per serving

<b>Calories</b>	261
<b>Protein</b>	16g
<b>Total Fat</b>	18g
<b>Sodium</b>	1449mg
<b>Cholesterol</b>	49mg
<b>Carbohydrates</b>	9g
<b>Fiber</b>	2g

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