



[Cheesy Italian Sausage Pasta Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 8 minutes

Cook time: 25 Minutes

Ingredients Jalapeno Marinade:

- ¼ tsp Crushed Red Pepper
- 3 TBSP Olive Oil
- 1 TBSP Red Wine Vinegar
- 1 tsp Italian Seasoning
- ½ tsp Garlic Powder
- 12 oz Tri-Color Rotini
- 1 lb Bulk Italian Sausage, or links with casings removed
- 1 can (16oz) Petite Diced Tomatoes, drained
- 1 cup Mozzarella, shredded
- 4 Green Onions, thinly sliced
- ½ cup Parmesan, shredded
- 3 Sprigs Parsley Leaves, chopped

Directions:

- Take a knife and chop the red pepper flakes to make them a bit smaller and open up the seeds.
 - In a small bowl combine the olive oil, red wine vinegar, red pepper, Italian seasoning and garlic powder whisk to combine and set aside.
 - In a Dutch oven, cook pasta to al dente, drain, remove pasta and set aside.
 - Return Dutch oven to medium high heat and brown the Sausage, drain.
 - Add the tomatoes and cook for 2 minutes.
 - Add the Pasta back into the Dutch oven with the olive oil mixture and toss to coat.
 - Add in the mozzarella ¼ cup at a time and stir between each addition. Remove from heat.
 - Stir in the onions.
 - Serve topped with Parmesan and parsley.
- Makes 8 servings Cheesy Italian Sausage Pasta