

## **One-Pot Baked Penne from She Makes and Bakes**

Prep time: 30 minutes Bake time: 10 minutes at 475

8 ounces Italian sausage  
1 tablespoon olive oil  
6 garlic cloves, minced  
1/4 teaspoon red pepper flakes  
1 teaspoon salt, divided  
1 28-ounce can crushed tomatoes  
3 cups water  
12 ounces (3 3/4 cups) penne or ziti  
1/2 cup heavy cream  
1/2 cup grated Parmesan cheese  
1/4 cup minced fresh basil leaves  
1/4-1/2 cup pepperoni  
1 cup shredded mozzarella cheese

Preheat oven to 475 degrees.

In a large, oven-safe skillet (mine is 10 inches), brown Italian sausage over medium high heat and crumble/cut into pieces. Once browned, add oil, garlic, red pepper flakes, and 1/2 teaspoon salt and cook until fragrant, about one minute. Add the can of tomatoes, water, pasta, and 1/2 teaspoon salt and stir together. Cover and cook, stirring often, and maintain a vigorous simmer until pasta is almost tender (about 15-18 minutes). You want it to be less than al dente because baking it will bring it up to al dente.

Stir in cream, parmesan, and fresh basil. Season with salt and pepper to taste. Spread pepperoni over the pasta, sprinkle the mozzarella on top of that, and bake, uncovered, for about 10 minutes until the cheese is bubbly and browned.

Source: Cook's Illustrated