SAUSAGE ZITI AND CANNELLINI BEANS

A hearty entrée packed with flavor!
by Jill Yarbrough, Dining Services Test Kitchen Manager
Featured Food: Beans
Yield: Serves 8-10

Ingredients
2 c. ziti noodles 1 - 15 oz. can cannellini beans, drained
8 oz. zesty hot sausage 2 T. dried basil
8 oz. bulk sausage 2 t. dried oregano
½ c. onions, diced 1-2 t. salt
2 T. garlic, minced ¼ c. parmesan cheese, grated or shredded
1 - 28 oz. can crushed tomatoes ½ c. mozzarella cheese, shredded
1 - 14 oz. can diced tomatoes fresh parsley, chopped

Preparation
Boil water for ziti, and cook until al dente. Drain and hold until needed.
Brown sausage in a sauté pan. Drain fat. Add onions and garlic. Cook until onions are softened. Stir in crushed tomatoes, diced tomatoes, beans, basil and oregano.
Bring mixture to a low boil, and simmer for 10 minutes. Add salt to taste.
Add noodles and allow to heat through.
Combine cheeses and sprinkle on top.
Garnish with fresh parsley before serving.