



Oven-Baked Creamy Tomato & Sausage Bake

Ingredients

- 6 oz baby spinach
- 1 lb. orecchiette pasta
- 2 8-oz cans tomato sauce
- ¼ cup half-and-half
- 8 oz grape tomatoes
- 1 tablespoon chopped Calabrian peppers (sub: sriracha sauce)
- 1 lb. ground Italian pork sausage
- 1 cup ricotta cheese
- ½ cup grated parmesan cheese

Instructions

- Preheat oven to 425°F. Between two 8x8 baking trays, evenly divide the spinach, pasta, tomato sauce, half-and-half, tomatoes, and as much of the chopped peppers as you want depending on how spicy you'd like the dish to be. Stir to combine. Add 1 cup of water to each tray. Stir to thoroughly combine.
- Add the sausage (tearing into bite-sized pieces before adding) in an even layer. Tightly cover the trays with foil and bake 30 to 32 minutes, or until the pasta is tender and the sausage is cooked through. Leaving the oven on, remove from the oven.
- Carefully remove and discard the foil. Return to the oven and bake, uncovered, 4 to 5 minutes or until slightly thickened. Stir ricotta into baked trays and top with parmesan.