

# Italian Sausage Rigatoni

## Ingredients

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1 lb Italian Sausage (casings removed)  
1 lb Rigatoni  
2 t Garlic (minced)  
1/2 Onion (chopped)  
16 oz Diced Tomatoes (canned)  
8 oz Tomato Sauce  
2 t Italian Seasoning  
1 t Salt  
1 t Ground Black Pepper  
3 c Beef Broth  
8 oz Mozzarella Cheese (shredded)  
2 T Parmesan (shredded)

## Instructions

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1. In a skillet over medium heat, cook the Italian sausage until it is brown, breaking it apart. Drain and add to a 6 quart slow cooker.
2. Add in onion, garlic, Italian seasoning, diced tomatoes, tomato sauce, salt, black pepper and broth. Stir to combine. Cover and cook on high for 3 to 4 hours.
3. Thirty minutes before cook time is set to end stir in the pasta. It will look very watery but don't worry the pasta will soak it up. Cover and cook for approximately 30 minutes until the desired tenderness is reached.
4. Stir in the mozzarella cheese until melted. Serve immediately and top with parmesan cheese.