



## Slow Cooker Spaghetti with Italian Sausage

**Prep: 10 minutes**

**Slow Cook: 6 hours 40 minutes • Serves: 8**

- 1½ pounds Italian sausage, cut into 1-inch pieces
- 2 jars (24 ounces each) favorite pasta sauce
- 1 can (14.5 ounces) **Del Monte diced tomatoes**
- 2 garlic cloves, minced (about 2 teaspoons)
- 1 medium green bell pepper, chopped (about 1 cup)
- 1 medium onion, chopped (about 1 cup)
- 2 teaspoons Italian seasoning
- 1 teaspoon ground black pepper
- ½ teaspoon salt
- 1 package (16 ounces) spaghetti, broken into thirds
- 2 cups water
- ½ cup grated Parmesan cheese

**1.** In 5- to 6-quart slow cooker bowl, combine all ingredients except spaghetti, water and cheese. Cover slow cooker with lid and cook on low 6 to 7 hours or on high 3½ hours.

**2.** Add spaghetti and water; stir to combine making sure spaghetti is completely submerged in liquid. Cover and cook on high 40 to 45 minutes longer or until spaghetti is tender. Serve with cheese.

*Approximate nutritional values per serving:*

*545 Calories, 22g Fat (8g Saturated), 56mg Cholesterol,  
1346mg Sodium, 59g Carbohydrates, 6g Fiber, 21g Protein*