

# So-Simple-Red-Sauce

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## Ingredients:

- 1 Box of gluten free penne (12 oz). (I use Barilla).
- Prego traditional sauce (45 oz).
- 1 Large vidalia onion.
- 1 Large bell pepper (red, orange, or yellow. do NOT use green).
- Salt
- Whole milk shredded mozzarella (brand unspecified, I use Galbani).
- Whole milk ricotta (brand unspecified, I use Stop & Shop)
- You will need two pots, one for the pasta and one for the sauce. A cutting board, knife, ladle, and something to stir the pasta.

## Recipe Steps:

- 1.) dice the onion and the pepper, and put them in the sauce pot. Put in enough water to submerge the vegetables, but not more than that. Put in two pinches of salt. Cover the pot and let the vegetables steam/boil. On medium/medium-low. If you need too, add more water to keep the vegetables from burning. Vegetables are not done until the onions are clear, and the peppers are soft. Nothing should be crunchy.
- 2.) while the vegetables are cooking, start boiling water for the pasta. Put three pinches of salt into the water. Do not put the pasta in until the vegetables are done cooking. While you wait, shred the mozzarella.
- 3.) when the vegetables are done cooking, pour the jar of prego into the sauce pot. Put pasta into the boiling water. By the time the pasta is done cooking, the sauce should be warm.
- 4.) eat up! Use as much or as little cheese as desired. I usually have a soup spoon of ricotta, and a palm full of mozzarella.