Sauceless Spaghetti

Try this recipe for a change of pace with vegetables, pepperoni, and cheese. Try serving with and side green salad and garlic bread!

Recipe by Allan Wade | Created on Nov 18, 2021

Ingredients

- 2 (8 ounce) packages angel hair pasta
- 2 tablespoons olive oil
- 2 cups chopped green bell pepper
- 2 cups chopped onion
- 16 ounces sliced pepperoni sausage
- 2 cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese

Directions

- In a large pot with boiling salted water cook angel hair pasta until al dente. Drain well.
- In a large skillet over medium heat saute the chopped green bell peppers and onion in olive oil until tender. Stir in pepperoni slices until soft and heated through.
- In a large bowl combine the drained pasta, sauteed vegetables ,and grated mozzarella and Parmesan cheese. Stir to evenly distribute ingredients. Pour out into a 2 quart microwave and oven safe dish.
- Bake at 350 degrees C (175 degrees C) for 20 minutes. If using microwave, cook for 2 to 3 minutes.

Nutrition Facts

Serving: 8 servings | Calories: 617.2 kcal | Carbohydrates: 37.5 g | Protein: 29.5 g | Saturated fat: 14.2 g | Cholesterol: 89.7 mg | Sodium: 1372 mg | Fiber: 3.3 g | Sugar: 4 g

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