

Campsite Pasta Italiano

7 to 8 oz pasta

4 Tbsp olive oil

1 lb Italian sausage cut into ½ inch pieces

1 28 oz can **Italian Style** crushed tomatoes

1 tsp [garlic](#) powder

Salt and pepper

Parmesan cheese

Do Ahead Tip: Cut sausage before hand and store in a zip lock bag

Do Ahead Tip: Cook the pasta at home as directed on package. Drain and rinse with cold water. In a large bowl add pasta and 2 Tbsp oil. Toss until evenly coated, seal in a zip lock bag and store in cooler until needed.

Before you prepare your meal remove the pre-cooked pasta zip-lock from the cooler and let it reach room temperature.

Heat 2 tablespoons oil in a [large skillet](#) on medium high. Add sausage and brown evenly until cooked through. Drain grease, if any.

Add crushed tomatoes and garlic powder. Stirring constantly bring to a boil and reduce heat to medium. [Simmer](#) until thickened about 5 to 10 minutes.

Remove from heat and add pasta. Mix well. If your skillet is too small to add the pasta you can mix all the ingredients in a large bowl. The heat of the sauce will reheat the pasta. Add salt and pepper to taste and serve with parmesan Cheese.