

Ball Park Pasta

2 tablespoons olive oil
1 red bell pepper, sliced
1 1/2 green bell peppers, sliced
1 large onion, sliced
1 pound kielbasa sausage, sliced
2 tablespoons red wine vinegar
1/4 cup tomato paste
2 teaspoons chicken bouillon (or two cubes, low sodium)
1/2 teaspoon red pepper flakes
1/4 teaspoon salt
1/4 teaspoon black pepper
1 cup water, divided
6 ounces penne pasta
1/2 cup grated Parmesan cheese

In a large skillet, heat 2 tablespoons olive oil. Add bell peppers, onion, sausage, vinegar, tomato paste, bouillon, red pepper flakes, salt, pepper and half of the water. Cook over medium high until the liquid is almost evaporated, stirring occasionally. When almost evaporated, add the remaining water and cook down until thickened but still with some sauce left. Meanwhile, bring a large pot of water to a boil. Add a generous pinch of salt and add the penne. Boil for 11 minutes, just until al dente. Drain the pasta and add to the pan with the peppers and onions, stirring to coat the pasta with the sauce for a minute or two. Taste and season with more salt or pepper, if needed. Pour into a large serving dish and top with Parmesan cheese.