One Pot Baked Penne with Sausage and Spinach

8 ounces sweet Italian sausage

3 cloves garlic

28 ounces tomato sauce

15 ounce can diced tomatoes

3/4 teaspoon salt

1/2 teaspoon oregano

1/2 teaspoon salt

1/8 teaspoon red pepper flakes

3 cups water

12 ounces penne

6 Tablespoons fresh basil

6 cups fresh spinach, chopped

1 1/2 cups mozzarella

1 cup Parmesan

1 cup ricotta cheese

Brown sausage in dutch oven.

Add garlic and cook 30 seconds.

Stir in tomato sauce, diced tomatoes, salt, oregano, sugar and red pepper flakes. Bring to a boil. Reduce heat and simmer 10 minutes.

Stir in water, pasta and half of the basil. Bring to a boil. Reduce heat and simmer, uncovered for 6-8 minutes or until pasta softens.

Remove from heat. Stir in spinach, half of mozzarella and half of Parmesan.

Dollop surface of pasta with ricotta and remaining cheeses.

Place pot under broiler and broil until cheese begins to brown.