

ITALIAN SAUSAGE PASTA

Total Time 30 minutes.

ingredients:

- 8 ounces uncooked penne
- 1 lb. Sendik's Bulk Italian Sausage
- 1/2 cup chicken broth or white wine
- 3 cloves garlic minced
- 1/2 tablespoon flour
- 1 14.5-oz. can Muir Glen Organic diced tomatoes with juices
- 1/2 cup heavy whipping cream
- Salt & pepper to taste
- 6 large leaves basil torn into small pieces
- Freshly grated parmesan cheese to taste

directions:

1. Bring a large pot of salted water to a boil. Cook pasta according to package directions.
2. Place Italian sausage in skillet and cook for about 5 minutes, stirring occasionally, over medium-high heat until browned. Once the sausage is browned, take it out of the pan and set it aside. Drain any fat.
3. Add the chicken broth and garlic to the skillet. Sprinkle in the flour in. Whisk until the flour has dissolved, scraping up any browned bits from the bottom of the pan. Cook this mixture until it's significantly reduced, about 1 -2 minutes.
4. Add in the tomatoes, cream and Italian sausage. Cook the sauce for a few more minutes until it's thickened to your liking. Season with salt & pepper as needed.
5. Before serving, add in the torn basil leaves and then toss with the drained pasta. Serve with freshly grated Parmesan cheese.

Serves 4

