

Pasta With Sausage in a Creamy Pesto Sauce



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: minutes

Cook Time: minutes

Ingredients

__ 1-½ lb of Italian Turkey Sausage, casings removed

__ 1 lb Tagliatelle Pasta, or any other thick ribbon pasta

__ 2 Tbsp of Olive Oil

__ 2 Cloves of Garlic, minced

__ 2 cups of Heavy Cream

__ 1 cup of Homemade Pesto (check out my recipe for it in the Appetizer Section)

__ ¼ cup of Freshly Grated Parmigiano

Reggiano

__ Salt and Pepper, to taste

1) Fill a large pot with water and sprinkle in some salt, bring to a boil. Add the pasta and cook according to package directions, drain well.

2) In a large skillet with high sides, preheat the oil over medium high heat, add the sausage and break it up with a wooden spoon but dont break it up too much, you want to have some nice chunky sausage pieces, cook for 4 to 5 minutes or until fully cooked through.

3) Add the garlic and cook for another minute.

4) Add the heavy cream and reduce the heat to medium-low, let it cook for about 3 to 4 minutes or until the sauce thickens.

5) Add the pesto to the cream and sausage mixture and let it cook for one minute. Add the sauce to the drained pasta along with the parmigiano reggiano, stir everything together well and serve right away!

