



Sausage Mushroom Pasta | Creamy Italian-Inspired Dinner

directions

1. In a large skillet, brown sausage until done, drain and set aside.
2. Cook pasta noodles until al dente, drain, and set aside.
3. Heat olive oil in the skillet over medium heat, add garlic and cook for a couple of minutes. Add a pinch of red pepper flakes and the sliced mushrooms. Cook for another 5-6 minutes, until mushrooms are slightly softened. Add cooked sausage and pasta back to the skillet, toss to mix, and combine.
4. Pour in broth and cream, stirring to blend with the sausage mixture. Bring to a low boil, stirring consistently. Reduce heat to medium-low.
5. Add in fresh basil, 1/4 cup shredded Parmesan cheese, salt, and pepper. Cook for another 5 minutes until sauce is well combined and heated throughout.

6 to 8 <i>servings</i>	15 min <i>prep time</i>	30 min <i>cook time</i>
ingredients		
1 lb. Swaggerty's Farm Recipe Ready Sausage		
1 lb. short pasta noodles		
2 Tbsp. olive oil		
2 garlic cloves, crushed & chopped		
Red Pepper Flakes		
16 oz. sliced mushrooms		
1/2 cup broth (chicken or beef)		
1 cup heavy cream		
Fresh basil, chopped		
Parmesan cheese		
Salt and Pepper		

To Serve

Serve bowls of hot pasta topped with additional shredded parmesan, fresh basil and red pepper flakes.

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