



spicy cream tomato sauce pasta;

1. (puh-pie-see kuh-reem toh-may-toh sawsuh pah-stah)
noun. Pasta served with crumbled sausage and a creamy tomato sauce with a kick of spice.
2. Produces 4 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

Tomato Sauce

- 1 14oz. jar tomato sauce
- ½ c. water
- 2 tsp. cayenne
- 1 tsp. oregano
- ½ tsp. garlic powder
- 1 tsp. onion powder
- ¼ c. heavy cream

Pasta

- 3 italian sausages*
- 6oz pasta
- 3 garlic cloves, minced
- 1 small head broccoli
- ½ c. grated parmesan cheese

*use sweet or spicy, as desired

Instructions;

Pasta

1. In a large pot, bring water to a boil and cook pasta according to directions.
2. In a large skillet, remove the sausages from their casings, and brown, crumbling as it cooks. Remove to a plate lined with paper towels.
3. Chop broccoli into bite-sized pieces, and add to the same skillet, stirring occasionally for 3-5 minutes. Add in the garlic and cook until fragrant, then immediately add in the jar of tomato sauce.

Tomato Sauce

4. Add ½ c. water to the sauce, and mix in spices to the broccoli and garlic sauce, letting it simmer uncovered while the pasta finishes, approx. 4 mins. Stir in the cream and let simmer another minute.
5. Add in the sausage and pasta and toss to coat. Serve topped with grated parmesan cheese.