



sausage pesto pasta;

1. (saw-suh'dj pehst-oh pah-stah) *noun*. Sausage medallions mixed with a lightly spicy pesto cream sauce pasta.
2. Produces 4 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

4 italian sausages*
¼ c. pesto
½ c. milk
¼ c. grated parmesan
roasted vegetables, as desired**

4oz spaghetti or linguine
½ c. heavy cream
1 tsp. garlic powder
¼ tsp. red pepper flakes

*use sweet or spicy, as desired

**edamame suggested

Instructions;

1. In a large pot, bring water to a boil and cook pasta according to directions.
2. In a large skillet, begin to brown sausage links until lightly browned on all sides. Remove from skillet and slice into medallions, then return to skillet to finish browning. Remove to a plate lined with paper towels to drain.
3. In the same pan, add in the cream, milk, and pesto. Bring to a boil, and then reduce heat, allowing to simmer for 5-10 minutes, or until it begins to thicken.
4. Add in the garlic powder, cayenne, and parmesan cheese, and allow to simmer 2 minutes, then add in pasta, sausage, and roasted vegetables if using.