

Spicy Sausage Pasta

1 tbsp olive oil
1 lb smoked sausage
1.5 cups diced onion
2 cloves garlic, minced
2 cups low-sodium chicken broth
1 (10 oz) can Ro-Tel tomatoes and green chiles, Mild
1/2 cup heavy cream
8 oz penne pasta
1/2 teaspoon salt and pepper, each
1 cup Monterey Jack cheese, shredded
1/3 cup thinly sliced scallions

1. Add olive oil to an oven-safe skillet over medium high heat until just smoking. Add sausage and onions and cook until lightly browned, about 4 minutes. Add garlic and cook until fragrant, about 30 seconds.
2. Add broth, tomatoes, cream, pasta, salt and pepper and stir. Bring to a boil, cover skillet, and reduce heat to medium-low. Simmer until pasta is tender, about 15 minutes.
3. Remove skillet from heat and stir in 1/2 cup cheese. Top with remaining cheese and sprinkle with scallions. Broil until cheese is melted, spotty brown, and bubbly.

Makes 4 servings.

Read more at <http://www.kevinandamanda.com/recipes/dinner/spicy-sausage-pasta.html#ixzz2jgphVBIU>