



Spicy Campanelle Sausage Skillet

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

A flavorful campanelle pasta with sausage and ROTELreg

Ingredients

- - 1 tablespoon canola oil - 1 pound turkey sausage links
- chopped - 1 (10 ounce) can diced tomatoes and green chiles (such as RO*TEL®) - 8 ounces campanelle pasta - 2 cups low-sodium chicken broth - ½ cup Greek yogurt - 1 tablespoon onion powder - 1 teaspoon garlic powder - ½ teaspoon ground black pepper - 1 cup shredded Monterey Jack cheese

Instructions

1. Heat oil in a skillet over medium heat. Add sausage
2. diced tomatoes and green chiles
3. campanelle
4. chicken broth
5. Greek yogurt
6. onion powder
7. garlic powder
8. and pepper. Stir and bring to a boil. Reduce heat to low
9. cover
10. and simmer until pasta is tender yet firm to the bite
11. 15 to 20 minutes. Remove from the heat and stir in 1/2 of the Monterey Jack cheese. Sprinkle remaining cheese on top and serve.