



Voodoo Pasta

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

Even if you dont have a lot of time to spend getting dinner together you can still charm your family with this clever voodoo pasta In less time than it takes the fusilli to cook you can conjure up a spicy Alfredo sauce with blackened smoked sausage When the pasta is done just toss it with the sauce Its pure magic

Ingredients

- - 1 (16 ounce) package uncooked fusilli pasta - 1 (16 ounce) package Hillshire Farm® Smoked Sausage - 1 teaspoon blackened or Cajun seasoning - 1 (15 ounce) jar Alfredo sauce - 1 cup chopped fresh parsley - 1 teaspoon hot sauce
- or to taste

Instructions

1. Cook pasta according to package directions; drain. While pasta is cooking
2. cut sausage into 1/4-inch-thick slices. Place in a bowl and sprinkle with seasoning; toss lightly to evenly coat. Heat a large skillet over medium-high heat for 3 minutes. Add sausage; cook and stir for 3 to 4 minutes or until lightly browned. Stir in Alfredo sauce
3. parsley
4. and hot sauce to taste; heat through. Pour sauce over pasta and toss until well coated. Serve immediately.
Substitutes: Beef smoked sausage
5. lite smoked sausage
6. or turkey smoked sausage.