



Creamy Pasta Toss with Smoked Sausage

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Comfort food gets a flavorful upgrade with seared rope smoked sausage in this delicious pasta recipe in partnership with Hillshire Farm Brand

Ingredients

- - 1 (8 ounce) package uncooked pappardelle pasta - 1 tablespoon olive oil - 1 (12 ounce) package Hillshire Farm Rope Smoked Sausage
- cut into 1/2" coins - 1 (8 ounce) package sliced cremini mushrooms - 2 tablespoons unsalted butter - 6 cloves garlic
- thinly sliced - 1 ¼ cups half-and-half - 1 (4 ounce) package cream cheese - 1 cup shredded Parmesan cheese
- divided - ½ teaspoon kosher salt - ½ teaspoon black pepper - ½ cup refrigerated prepared pesto - ? cup thinly sliced basil

Instructions

1. Cook pasta according to package directions; drain
2. reserving 1/2 cup pasta cooking water. Heat olive oil in a large high-sided skillet over medium-high. Add sausage and mushrooms and cook
3. stirring occasionally
4. until browned
5. about 6 minutes. Remove to a plate; carefully wipe the skillet clean as it may be hot. Melt butter in the same skillet over medium heat; cook garlic in hot butter
6. stirring occasionally
7. until garlic just begins to brown
8. 2 to 3 minutes. Add half-and-half and cream cheese; bring to a simmer
9. whisking constantly until smooth. Remove the skillet from heat. Stir in 3/4 cup Parmesan cheese
10. salt
11. and pepper until smooth. Add pasta and sausage mixture; toss to coat. Thin sauce with reserved pasta water if necessary. Serve in shallow bowls topped with pesto
12. basil
13. and remaining 1/4 cup Parmesan cheese.