

# Cheesy Sausage Pasta



Rated: ★★★★★

Prep Time: 10 Minutes

Ready In: 35 Minutes

Submitted By: DoughertyDA

Cook Time: 25 Minutes

Servings: 8

"Seashell pasta is bathed in a luxurious sausage and tomato cheese sauce to create the ultimate macaroni dish. "

## INGREDIENTS:

- 1 (16 ounce) package uncooked pasta shells
- 1 tablespoon vegetable oil
- 1/2 tablespoon finely minced onion
- 1 orange bell pepper, thinly sliced
- 1 teaspoon minced garlic
- 1 pound bulk Italian sausage
- 1 (14.5 ounce) can stewed tomatoes
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 tablespoon chopped fresh parsley

## DIRECTIONS:

1. Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Stir in the shell pasta, and return to a boil. Cook, stirring occasionally, until cooked through but still firm to the bite, about 13 minutes. Drain well.
2. While the pasta is cooking, heat the vegetable oil in a large skillet over medium-high heat. Cook onion, orange pepper, and garlic in oil until tender, about 5 minutes. Stir the crumbled Italian sausage into the vegetables in the skillet; cook and stir until meat is browned and cooked through, about 8 minutes. Stir in the undrained tomatoes and the heavy cream. Turn the heat to medium-low, and allow the sauce to cook until thick, about 5 additional minutes.
3. Mix pasta with the sausage cream sauce, stir in the Parmesan cheese, and serve. Garnish with chopped fresh parsley.

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