



Creamy Tuscan Sausage Pasta

Ingredients

- 12 oz. pasta of choice
- 1 tbsp. extra-virgin olive oil
- 1 lb. Italian chicken sausage, sliced into coins
- 2 cloves garlic, minced
- 15 oz. can diced tomatoes
- 1/2 c. heavy cream
- 1/2 c. grated Parmesan
- Salt and pepper, to taste
- 2 c. baby spinach, roughly chopped

Instructions

- Cook pasta according to package instructions. Drain and set aside.
- In a large skillet, heat oil over medium-high heat. Add sausage and cook until seared on both sides, about 2 minutes per side.
- Add garlic and cook until fragrant, about 1 minute.
- Stir in tomatoes, cream and Parmesan then season with salt and pepper. Bring mixture to a low boil then reduce heat to medium and cook until the sauce has thickened slightly, about 5 minutes.
- Add cooked pasta and spinach and toss until pasta is fully coated in sauce and spinach is wilted. Serve immediately with more Parmesan, if desired