

Creamy Sausage & Pepper Pasta



FROM THE KITCHEN OF

DEBBIE MACOMBER

This Creamy Sausage and Pepper Pasta has it all. It's a perfect staple dinner that comes together in a flash!

Serves 4-5

Ingredients

8 ounces bucatini
1 pound ground mild Italian sausage
1 tablespoon olive oil
1 cup minced onion
2 bell peppers, chopped
½ teaspoon kosher salt, plus more to taste
4 tablespoons unsalted butter
3 cloves garlic, minced
½ teaspoon oregano
¼ teaspoon thyme
Pinch red pepper flakes
1 tablespoon all-purpose flour
1 cup heavy cream
½ cup chopped frozen spinach
2 tablespoons minced fresh basil leaves
Ground black pepper, to taste
Shredded Pecorino-Romano cheese, for serving

Directions

Bring a large pot of salted water to a boil. Cook pasta according to box directions. Reserve ¾ cup pasta water in a separate bowl, then drain pasta and leave in the pot with a lid on to stay warm.

In a large nonstick skillet over medium-high heat, brown the sausage, breaking into chunks (but not tiny pieces), until slightly browned, 5 to 7 minutes. Scrape sausage into the pasta pot.

In the now-empty skillet, heat the olive oil over medium-high until shimmering. Add onion, bell pepper, and ¼ teaspoon of the salt; cook, stirring occasionally, until onion is soft and translucent, 7 to 9 minutes. Scrape into the pasta pot.

Creamy Sausage & Pepper Pasta



FROM THE KITCHEN OF

DEBBIE MACOMBER

This Creamy Sausage and Pepper Pasta has it all. It's a perfect staple dinner that comes together in a flash!

Serves 4-5

Directions Continued...

Melt the butter over medium-low heat. Add garlic, oregano, thyme and red pepper flakes; cook while stirring for 1 minute, until fragrant. Add the flour and cook for 1 minute, stirring constantly. Slowly whisk in the cream and most of the reserved pasta water; cook until just simmering and sauce smooths out. Stir in the spinach, basil, and remaining $\frac{1}{4}$ teaspoon salt until warmed through. Add the pasta, sausage, onion and pepper back into the skillet. Use tongs to toss together. The sauce will be thick and stick to the pasta; add the remaining reserved pasta water to thin out, if needed. Season with salt and pepper, to taste. Serve immediately, with cheese for sprinkling.