

SPICY CAJUN PASTA WITH SAUSAGE AND TOMATOES

INGREDIENTS

16 oz pasta

1 lb andouille sausage, uncooked

8 oz cream cheese

9 oz diced tomatoes with garlic and onion

3/4 cup chicken broth

1/2 tbsp garlic powder

1/2 tbsp dried oregano

1/2 tbsp dried basil

1/4 tbsp dried thyme

1 tsp black pepper

1/2 tsp cayenne pepper

2 tsp paprika

1 tsp seasoned salt

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INSTRUCTIONS

Cook pasta according to package instructions.

In a large skillet, saute the sausage on medium high until cooked through, about ten minutes.*

Cut cooked sausage into bite-sized pieces and return to the pan.

To the skillet, add 8 oz cream cheese and diced tomatoes and reduce heat to low. Stir constantly until cream cheese melts.

Add spices and chicken broth into skillet, stir until well combined.

Add cooked pasta to skillet, stir and serve.

NOTES

Precooked sausage is fine.