

Garlic Sausage and Spinach Pasta

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- 1 lb pasta (any kind)
 - 1 lb ground sausage
 - 1 tbsp minced garlic
 - 1.5 cups heavy whipping cream
 - 1/4 cup butter
 - 5 ounces spinach
 - 1 cup grated parmesan
1. Cook the pasta in a large pot of salted boiling water according the package directions; drain and set aside.
 2. In a large pan, cook and chop the sausage over medium heat (add the minced garlic to the pan when the sausage is close to being done).
 3. Use a paper towel to blot out the excess grease from the pan.
 4. Turn the heat to low and stir in the butter and heavy whipping cream. Simmer for 3-4 minutes or until the butter is thoroughly melted.
 5. Stir in the spinach and cook for an additional 3 minutes or until the spinach starts to wilt.

6. Add the parmesan to the pan and stir until it's well incorporated. Stir in the cooked pasta and enjoy immediately.

Main Course

pasta, quick dinner, sausage