

Garlic Butter Sausage Bites with Creamy Parmesan Pasta - A Weeknight Favorite

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TIME
40 min

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INGREDIENTS

For the Sausage Bites:

1 pound smoked sausage (kielbasa or andouille),
sliced into bite-sized pieces

2 tablespoons olive oil

4 tablespoons butter

4 cloves garlic, minced

1 teaspoon Italian seasoning

Salt and black pepper, to taste

Fresh parsley, chopped (for garnish)

For the Pasta:

8 ounces fettuccine or penne

1 cup heavy cream

1 cup grated Parmesan cheese

Salt and pepper, to taste

? Instructions:

1 Cook the Pasta:

Bring a large pot of salted water to a boil.

Cook pasta according to package directions until al
dente.

Drain and set aside.

2 Make the Garlic Butter Sausage Bites:

In a large skillet, heat olive oil over medium
heat.

Add sausage slices and cook for 5 minutes, until
browned and heated through. Remove from skillet and
set aside.

In the same skillet, melt butter. Add minced garlic and sauté for 1 minute, until fragrant.

Return sausage to the skillet and toss to coat in garlic butter.

Sprinkle in Italian seasoning, salt, and pepper.

Remove from heat and garnish with chopped parsley.

3 Make the Creamy Parmesan Sauce:

In a separate saucepan, heat heavy cream over medium heat until warmed through.

Gradually whisk in Parmesan cheese until sauce is smooth and creamy.

Season with salt and pepper to taste.

4 Combine and Serve:

Toss cooked pasta with the Parmesan sauce until evenly coated.

Plate pasta and top with garlic butter sausage bites.

Finish with extra Parmesan and fresh parsley if desired.

? Time & Yield:

Prep Time: 10 minutes

Cook Time: 20-25 minutes

DIRECTIONS

1. Cook the Pasta:: Bring a large pot of salted water to a boil.
2. Cook pasta according to package directions until al dente.
3. Drain and set aside.
4. Make the Garlic Butter Sausage Bites:: In a large skillet, heat olive oil over medium heat.
5. Add sausage slices and cook for 5 minutes, until browned and heated through. Remove from skillet and set aside.
6. In the same skillet, melt butter. Add minced garlic and sauté for 1 minute, until fragrant.
7. Return sausage to the skillet and toss to coat in garlic butter.
8. Sprinkle in : Italian seasoning, salt, and pepper. Remove from heat and garnish with chopped parsley.
9. Make the Creamy Parmesan Sauce:: In a separate saucepan, heat heavy cream over medium heat until warmed through.
10. Gradually whisk in : Parmesan cheese until sauce is smooth and creamy.
11. Season with salt and pepper to taste.
12. Combine and Serve:: Toss cooked pasta with the Parmesan sauce until evenly coated.
13. Plate pasta and top with garlic butter sausage bites.
14. Finish with extra : Parmesan and fresh parsley if desired.
15. ? Time & Yield: Prep Time: 10 minutes
16. Cook : Time: 20-25 minutes

17. Total : Time: 35 minutes
18. Servings: 4
19. ? Tips & Variations: Add veggies: Stir in spinach, cherry tomatoes, or broccoli during the final toss.
20. Spice it up: Use hot sausage or add crushed red pepper flakes.
21. Swap the pasta: Use linguine, rigatoni, or even egg noodles.
22. Use half-and-half for a lighter sauce, or add a splash of broth to thin it out.
23. ? What to Serve With: This dish is rich and filling, so keep sides simple and flavorful:
24. Blueberry : Lemonade - a cool, fruity contrast to the savory richness
25. Instant : Pot Lasagna - a great make-ahead companion for a pasta night spread

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