

Hearty Garlic Butter Sausage Pasta - Creamy, Cheesy, and Totally Satisfying

rich, comforting, and full of flavor



TIME
30 min

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INGREDIENTS

For the Garlic Butter Sausage Bites:

1 lb smoked sausage (like kielbasa or andouille), sliced

2 tbsp olive oil

4 tbsp butter

4 cloves garlic, minced

1 tsp Italian seasoning

Salt and pepper, to taste

Fresh parsley, chopped (for garnish)

For the Creamy Parmesan Pasta:

8 oz fettuccine or penne pasta

1 cup heavy cream

1 cup grated Parmesan cheese

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. Brown the Sausage: Heat olive oil in a large skillet over medium heat.
5. Add sliced sausage and cook for about 5 minutes, until browned.
6. Remove sausage from skillet and set aside.
7. Make the Garlic Butter: In the same skillet, melt butter over medium heat.
8. Add minced garlic and sauté for 1 minute until fragrant.
9. Return sausage to the skillet and toss to coat in the garlic butter.
10. Season with : Italian seasoning, salt, and pepper.
11. Remove from heat and garnish with parsley.
12. Prepare the Creamy Parmesan Sauce: In a separate saucepan, heat heavy cream over medium heat until warmed.
13. Slowly whisk in grated : Parmesan until melted and smooth.
14. Season to taste with salt and pepper.
15. Toss and Serve: Add cooked pasta to the Parmesan sauce and toss to coat.
16. Plate the pasta and top with the garlic butter sausage bites.
17. Sprinkle with extra : Parmesan and parsley, if desired.

TIPS FOR SUCCESS

Use good-quality smoked sausage for bold flavor and texture.

Grate your own Parmesan for the creamiest sauce-pre-grated versions don't melt as smoothly.

Reserve a bit of pasta water to thin the sauce if needed.

Add a pinch of red pepper flakes to the garlic butter for a kick.

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