

One Skillet, Big Flavor - Shrimp and Sausage Pasta Done Right

Shrimp and Sausage Pasta ???



TIME
3 min

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INGREDIENTS

- 1 lb penne pasta
- 1 lb shrimp, peeled and deveined
- 2 smoked sausages (or Andouille), sliced
- 1 green bell pepper, sliced
- 1 red bell pepper, sliced
- 1 medium onion, sliced
- 2 cloves garlic, minced
- 1 cup heavy cream
- 1 ½ cups shredded mozzarella cheese
- 1 cup grated Parmesan cheese
- 2 tbsp olive oil
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- ½ tsp cayenne pepper (optional)
- Salt and pepper, to taste
- Fresh parsley, for garnish

DIRECTIONS

- 1.** Step 1: Cook the Pasta: Boil your pasta according to package directions until al dente. Drain and set aside.
- 2.** Step 2: Sear the Sausage: Heat 1 tbsp olive oil in a large skillet. Add sausage slices and cook until browned and crisp on the edges. Remove and set aside.
- 3.** Step 3: Cook the Shrimp: In the same skillet, add another tbsp of olive oil. Season shrimp with paprika, garlic powder, onion powder, salt, pepper, and cayenne (if using). SautØ for 2-3 minutes per side until pink. Remove and set aside.
- 4.** Step 4: SautØ the Veggies: Add sliced onion, bell peppers, and garlic to the skillet. Cook for about 4-5 minutes, until softened.
- 5.** Step 5: Make the Cream Sauce: Pour in the heavy cream and bring to a simmer. Stir in mozzarella and Parmesan until smooth and creamy. Season to taste.
- 6.** Step 6: Combine: Add the cooked pasta, shrimp, and sausage to the skillet. Toss until everything is coated in that luscious sauce. Let it warm through for 2-3 minutes.
- 7.** Step 7: Garnish & Serve: Top with fresh parsley and more Parmesan if you're feeling extra. Serve immediately and bask in the applause.

TIPS FOR SUCCESS

Use peeled and deveined shrimp to save time.
Don't overcook the shrimp -they should just turn pink and curl.

For more heat , toss in a little Cajun seasoning or extra cayenne.

Make it one-pot by cooking the pasta first, then using the same pan for everything else.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/one-skillet-big-flavor-shrimp-and-sausage-pasta-done-right/>