

Easy BBQ Sausage Pasta Recipe with Creamy Twist

Sweet and Tangy BBQ Sausage Pasta: A Flavorful Fusion ??



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30 min

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INGREDIENTS

12 oz pasta (penne or rotini work great)
1 lb smoked sausage (kielbasa, andouille, or any variety you like), sliced
1 medium onion, diced
2 cloves garlic, minced
1 cup BBQ sauce (choose a sweet or spicy variety, your call!)
1/2 cup heavy cream
2 tbsp olive oil
Salt and black pepper, to taste
Fresh parsley or green onions, chopped (for garnish)

DIRECTIONS

1. **Cook the Pasta:** Bring a large pot of salted water to a boil. Add your pasta and cook according to package directions until al dente. Drain and set aside.
2. **SautØ the Sausage:** In a large skillet, heat olive oil over medium heat. Add sliced sausage and cook until golden brown, about 5 minutes. Remove and set aside.
3. **Build the Sauce:** In the same skillet, add the diced onion and cook until soft and translucent (3-4 minutes). Stir in minced garlic and cook for 30 seconds.
4. **Pour in the BBQ sauce and heavy cream.** Stir to combine and bring to a gentle simmer.
5. **Combine and Serve:** Return the sausage to the skillet. Simmer the sauce with sausage for 2-3 minutes to meld flavors.
6. **Add in the cooked pasta and toss to coat evenly.** Season with salt and pepper to taste. Garnish with parsley or green onions.
7. **Serve warm and dig into that creamy, smoky, zesty bowl of pasta perfection.**

SWAPS & NOTES

Sausage : Andouille gives a spicier edge, while kielbasa is mellow and smoky.

Use a chipotle or hot honey version.

Cream Substitutes : Half-and-half or whole milk will lighten it up, or use coconut cream for a dairy-free twist.

Add Veggies : Bell peppers, corn, or spinach would all make tasty add-ins.

TIPS FOR SUCCESS

Brown the sausage well - It adds extra flavor and texture to the dish.

Simmer the sauce gently - Don't boil once cream is added.

Use quality BBQ sauce - It's the backbone of your flavor, so choose one you love.

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Original recipe: <https://chefmaniac.com/easy-bbq-sausage-pasta-recipe-with-creamy-twist/>