

Garlic Butter Sausage Bites with Creamy Parmesan Pasta: A Comfort Classic with Bold Flavor

If you're looking for a dish that's weeknight-easy but dinner-party-worthy, this



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2 min

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INGREDIENTS

1 lb turkey sausage links (or chicken sausage), sliced into bite-sized rounds
2 tablespoons olive oil
4 tablespoons unsalted butter
4 cloves garlic, minced
½ teaspoon red pepper flakes (optional)
1 cup heavy cream
½ cup grated Parmesan cheese
8 oz pasta (penne, rigatoni, or your favorite shape)
... cup reserved pasta water (optional)
Salt and pepper, to taste
2 tablespoons fresh parsley, chopped (for garnish)

DIRECTIONS

- 1. Cook the Pasta:** Boil pasta according to package instructions. Before draining, reserve ... cup of the pasta water to help loosen the sauce later, if needed. Set the cooked pasta aside.
- 2. Brown the Sausage:** In a large skillet, heat olive oil over medium heat. Add sliced sausage and cook until browned and heated through. Remove from skillet and set aside.
- 3. Make the Garlic Butter Base:** In the same skillet, melt butter. Add garlic and red pepper flakes (if using), and sauté for 1-2 minutes until fragrant.
- 4. Build the Sauce:** Pour in the heavy cream and bring to a gentle simmer. Stir in Parmesan until smooth and creamy. Season with salt and pepper to taste.
- 5. Combine Everything:** Return sausage and cooked pasta to the skillet. Toss everything until coated. If the sauce is too thick, stir in a splash of the reserved pasta water until you reach your desired consistency.
- 6. Garnish & Serve:** Sprinkle with fresh parsley and serve immediately while hot and glossy.

SWAPS & NOTES

: savory sausage, aromatic garlic, creamy sauce, and a kick of Parmesan.

It's the kind of dinner that feels indulgent, but is easy enough to whip up on a weeknight.

Cream : Sub with half-and-half for a lighter sauce.

Parmesan : Freshly grated Parm melts best.

TIPS FOR SUCCESS

Use high-quality sausage for the best flavor base.

Don't overcook the garlic -it should be golden and fragrant, not browned.

Add the pasta water slowly , stirring as you go to emulsify the sauce. ?

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