

One-Pan Kielbasa Pasta - Rich, Creamy, and Family-Friendly

One Pot Creamy Kielbasa Pasta

TIME
30 min

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INGREDIENTS

- 12 oz smoked kielbasa, sliced into rounds
- 2 tablespoons olive oil or butter
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 red bell pepper, diced (optional)
- 12 oz short pasta (penne, rotini, or shells)
- 2 cups chicken broth
- 1 cup heavy cream
- 1 cup shredded cheddar cheese
- 1/2 cup grated Parmesan cheese
- 1 teaspoon smoked paprika (optional)
- 1/2 teaspoon Cajun seasoning (optional)
- Salt and black pepper, to taste
- Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Brown the kielbasa: Heat olive oil in a large pot or deep skillet over medium heat. Add the sliced kielbasa and cook for 4-5 minutes until lightly browned. Remove and set aside.
- 2.** SautØ the vegetables: In the same pot, cook the diced onion, garlic, and bell pepper for 2-3 minutes until softened and fragrant.
- 3.** Add pasta and liquids: Stir in the pasta, chicken broth, and heavy cream. Bring the mixture to a boil.
- 4.** Cook the pasta: Reduce the heat to a simmer, cover, and cook for 12-14 minutes, stirring occasionally, until the pasta is tender.
- 5.** Add the sausage and cheese: Return the browned kielbasa to the pot and stir in the cheddar and Parmesan cheese until melted and creamy.
- 6.** Season the dish: Add smoked paprika, Cajun seasoning, salt, and black pepper to taste.
- 7.** Garnish and serve: Sprinkle with fresh parsley and serve hot.

SWAPS & NOTES

This recipe is very flexible and easy to customize.

Kielbasa options Turkey kielbasa or smoked sausage work just as well.

Pasta shapes Short pasta shapes like penne, rotini, shells, or rigatoni hold the creamy sauce best.

Vegetable additions Spinach, mushrooms, peas, or broccoli can easily be added for extra nutrition.

TIPS FOR SUCCESS

Stir occasionally while cooking This prevents the pasta from sticking to the bottom of the pot.

Use freshly shredded cheese Fresh cheese melts smoother than pre-shredded varieties.

Adjust the sauce thickness Add a splash of broth or cream if the sauce becomes too thick.

Brown the sausage well This step adds extra flavor to the entire dish.

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