

SPICY TOMATO CREAM PASTA



INGREDIENTS

- 1 LB. FOUR FAMILIES PENNE PASTA
- 1 TBSP OLIVE OIL
- 1 SMALL ONION DICED
- 1/2 TSP DRIED BASIL
- 1/4 TO 1/2 TSP CRUSHED RED PEPPER FLAKES
- 1 (24 OZ.) JAR SPAGHETTI SAUCE
- 1/2 CUP HEAVY CREAM
- 1/4 TSP SALT
- 1/4 TSP BLACK PEPPER
- 1 LB PACKAGE SAUSAGE COOKED (WE USE DEER SAUSAGE)

DIRECTIONS

1. COOK PASTA ACCORDING TO PACKAGE INSTRUCTIONS. DRAIN WATER
2. HEAT OIL IN LARGE SAUCE PAN OVER MEDIUM HEAT. ADD ONION AND COOK 3 MINUTES.
3. ADD GARLIC, BASIL, AND RED PEPPER FLAKES AND COOK 1 MINUTE.
4. ADD SPAGHETTI SAUCE, HEAVY CREAM, SALT AND PEPPER. SIMMER 10 MINUTES, OR UNTIL THICKENED TO YOUR LIKING.
5. MIX TOGETHER PASTA WITH THE SAUCE AND ADD COOKED SAUSAGE.

