

Marry Me Chicken Pasta

Ingredients

- 2 TBS olive oil
- 12 oz sweet italian chicken sausages
- 12 oz pasta of choice
- ½ cup sun dried tomatoes
- 4 cups chicken broth
- 4 cloves minced garlic
- ½ cup plain greek yogurt
- ½ cup finely grated parmesan cheese
- ¼ tsp dried oregano
- ¼ tsp dried thyme
- Salt and pepper to taste

Directions

1. Heat olive oil over medium heat in a large skillet. Cut sausages into ¼ inch rounds. Saute over medium heat for 3-4 minutes. Add garlic and cook for about a minute
2. While sausages are cooking, heat broth in the microwave for 5 minutes.
3. Add broth and uncooked noodles to the skillet. Cover, and bring to a boil. Uncover and simmer for about 12 minutes, or until noodles are cooked (stir occasionally). While noodles are cooking, make your salad.
4. Measure greek yogurt and mix with a small amount of hot liquid (ok if noodles and sausages get in there too!) This will temper the yogurt- slowly increase the heat- so it doesn't curdle when you add it to the skillet.
5. Add tempered yogurt to the skillet, along with parmesan cheese, sun dried tomatoes and spices. Gently mix and let heat over low heat for a couple of minutes. Taste and add salt and pepper if needed
6. Enjoy!

MADE WITH LOVE

by Teresa Forchand