

Mushroom, Zucchini & Sausage Pesto Pappardelle Pasta

Ingredients

- 12 oz sweet italian chicken sausages
- 8 oz. pappardelle Pasta
- 2 medium Zucchini, cut into half moons
- 1 cup Baby Bella Mushrooms, sliced
- 1/2 Onion, sliced
- 2 TBS. Pesto
- ½ cup finely shredded parmesan cheese
- 1 TBS Olive Oil
- 1 tsp. Salt
- 1 tsp. Black Pepper
- 2 Garlic Cloves

Directions

1. Heat water and cook pasta according to package instructions (I prefer to cook mine in chicken broth)
2. While water is heating, cut sausages into ¼ inch rounds, slice zucchini, onion and mushrooms
3. Heat 1 TBS of olive oil in a large skillet, and add sausages, veggies and garlic to the skillet. Cook for about 7 minutes, stirring often so it doesn't stick
4. While cooking, make a salad of choice
5. Add pesto, and cooked noodles to the skillet along with ½ cup pasta water. Mix gently. Let cook for 2-3 minutes
6. Add parmesan cheese and mix gently.
7. Enjoy!!

MADE WITH LOVE

by Teresa Forehand