



Lynn demonstrates how to make a delicious Cheesy Sausage Pasta, perfect for dinner with crusty bread and a salad.

Ingredients:

- 1 (16 ounce) package uncooked pasta shells
- 1 Tablespoon olive oil
- ½ Tablespoon finely minced onion
- 1 orange bell pepper, thinly sliced
- 1 teaspoon minced garlic
- 1 pound Italian sausage
- 1 (14.5 ounce) can stewed tomatoes
- 1 cup heavy cream
- 1 cup grated Parmesan cheese
- 1 Tablespoon chopped fresh parsley

Cook pasta according to package directions. Drain well.

While the pasta is cooking, heat the olive oil in a large skillet over medium-high heat. Cook onion, orange pepper, and garlic in oil until tender, about 5 minutes. Stir the crumbled Italian sausage into the vegetables in the skillet; cook and stir until meat is browned and cooked through, about 8 minutes. Stir in the undrained tomatoes and the heavy cream. Turn the heat to medium-low, and allow the sauce to cook until thick, about 5 additional minutes.

Mix pasta with the sausage cream sauce, stir in the Parmesan cheese. Garnish with chopped fresh parsley.

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