

One Pot Penne Pasta by Lynn's Recipes



Lynn demonstrates One Pot Penne Pasta. This is a super easy recipe for a quick dinner. Add a salad, vegetable and garlic bread and you have a complete meal. Adapted from addapinch.com.

Ingredients:

- 1 pound smoked sausage, cut into bite sized slices
- ½ medium onion, diced
- 2 cloves garlic, minced
- 1 cup sliced mushrooms
- 3 cups penne pasta, uncooked
- 2 cups chicken stock
- 1 (10 ounce) jar roasted red peppers, undrained
- 2 cups Monterey Jack cheese
- ½ cup Parmesan cheese
- 2 cups fresh spinach

Add sausage, onions, garlic and mushrooms to a medium pot over medium heat. Cook until onions are slightly tender, stirring often. Add in penne pasta, chicken stock, roasted red peppers, along with the liquid from jar, cheeses and spinach. Stir to combine and cover for 5-8 minutes. Remove lid, stir and continue to cook until penne pasta is al dente or at the amount of tenderness you prefer. Remove from heat and serve.

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