



Pasta with Sausage and Peas

1 pound wagon wheel pasta

1 pound Italian sausage, sweet, mild or hot

4oz. Parmesan cheese, plus more to mix in

1 small onion, chopped

2c frozen peas

1c chicken broth

Salt and pepper to taste

2TBSP olive oil

Bring large pot of water to boil, cook pasta according package directions. Remove sausage from casing, and place in large skillet over medium-high heat and cook. Break sausage into small pieces while cooking. When the sausage is cooked drain off the grease and reserve the meat aside.

Put olive oil in the large skillet and sauté the onion until golden brown. Add sausage, peas, broth and seasoning. Increase heat to medium-high and cook for 1 min. Drain the pasta and add the sausage mixture to it and mix well.

I add cheese to the hot pasta mix and more cheese when I serve.

This dish re-heats well.