

Sausage and Apple Pasta

A recipe by KC Coake and posted on
realcoake.com

Prep & Cook Time: About 30 minutes

Ingredients:

- 2 Tablespoons olive oil
- 2 Tablespoons flour
- 1 Granny Smith apple, peeled & diced
- 1 Yellow onion, diced
- 3 cups water
- 12 oz. Barilla Pronto Elbows
- 2 cups 2% milk
- 1 1/2 cups shredded Swiss Gruyere cheese blend
- 1 1/2 cups shredded Toscano with black pepper cheese
- 12 oz. Smoked, apple chardonnay chicken sausage



Directions:

1. Heat pan over medium high heat. Add olive oil and sauté apple, onion and sausage for 4 minutes. Add flour and continue sautéing for 1 minute more.
2. Remove ingredients from pan and set aside.
3. Place pasta in same pot and add 3 cups of cold water. Lightly salt the water. Turn to high heat and cook for 10 minutes. Stir occasionally until most of the water is absorbed. Do not drain pasta.
4. Add milk and return set aside ingredients to pot. Cook 3-4 minutes on high until milk has thickened slightly.
5. Remove from heat and add cheeses. Stir.
6. Season to taste with salt and pepper.
7. Enjoy!