

Pesto and Sausage Pasta Salad

A recipe by KC Coake and posted
on realcoake.com

Servings: 4-6

Prep & Cook Time: About 30 minutes

Ingredients:

- 1 cup Pesto Sauce
- 1 pkg. Aidells® Chicken and Apple Sausage
- 1 pound Whole Wheat Rotini Pasta
- 2 Red Peppers
- 4 cups Arugula
- Salt and Pepper



Directions:

1. Roast peppers until soft. In the oven at 450 degrees for 25 minutes or on the grill for about 10 minutes uncovered and 10 minutes covered (to steam them a bit). Once the peppers are softened, remove the skin.
2. Meanwhile, cook your pasta al dente in salted water by cooking about 1 minute less than the recommended time on the package.
3. Drain pasta and rinse with cold water as soon as it is done cooking.
4. Grill sausage for 8-10 minutes or warm in a 350 degree oven for 8-10 minutes.
5. Slice peppers and sausage.
6. Add pesto, sausage, pasta, peppers, and arugula in a bowl and toss to combine.
7. Season to taste with salt and pepper.
8. Serve with your favorite Cupcake® wine