

Tomato Spinach Sausage Pasta Recipe

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Tomato Spinach Sausage Pasta Recipe – With only 30 minutes of total work, this **sausage pasta dinner recipe** is simple, fast and delicious! Al dente pasta is tossed with Italian sausage, tomatoes, fresh spinach, garlic, and a good drizzle of olive oil. This **tomato spinach sausage pasta** is an easy-to-make weeknight one-pot meal that is sure to become your new favorite. Enjoy!

Ingredients list for the Tomato Spinach Sausage Pasta

- 1 lb (450g) **Italian sausage meat** (mild or spicy)
- 4 servings of **pasta**, (we used farfalle pasta)
- 2 **garlic cloves**, peeled and roughly chopped
- 7 oz (200g) **cherry tomatoes**, roughly chopped
- 1 handful of **fresh spinach**
- 2 tablespoons **tomato puree**
- 1 teaspoon **paprika**
- ½ teaspoon **cayenne pepper**
- 1 tablespoon **olive oil**
- 1/2 teaspoon **chili flakes**
- 1/2 teaspoon of **pepper**

Sausage pasta recipe

This **sausage pasta recipe** with tomato and spinach is quick, easy, and uses minimal ingredients. It's a nourishing weeknight dinner that tastes as it came from a restaurant!

How to cook sausage pasta

Making sausage pasta is super easy: First, cook the pasta al dente, and while the pasta is cooking, saute the sausage meat until almost cooked through. Add the garlic and olive oil cook until sausage meat is no longer pink. Add the tomatoes and spices, stir in the tomato puree and finally add the spinach. Stir in cooked pasta into the sausage, tomato, and spinach sauce. Easy! Check the detailed directions below!

Directions

1. To make the tomato spinach sausage pasta: Start by cooking the pasta al dente, according to the package directions
2. While the pasta is cooking, saute the sausage meat breaking up with a wooden spoon until almost cooked through. Add the garlic and a drizzle of olive oil to the sausage and cook until fragrant and the sausage meat is no longer pink.
3. Add the chopped tomatoes to the sausage and garlic, with a sprinkling of paprika and cayenne pepper. Once those have cooked nicely stir in the tomato puree and add the spinach, letting it wilt.
4. When the pasta is cooked, drain and stir it into the sausage, tomato, and spinach sauce. Serve the **tomato spinach sausage pasta** with lots of black pepper and chili flakes. Enjoy! ❤️

Tips for the tomato spinach sausage pasta skillet recipe

This **tomato spinach sausage pasta recipe** is quick, easy, and uses budget-friendly ingredients. It's a perfect weeknight dinner with incredible flavors! Here are a few tips to make the best sausage pasta ever:

- Make sure you don't skip chili pepper flakes as they add a lot to the flavor of the **pasta dish**.
- If you don't use farfalle, use pasta that holds the sauce well, such as penne or rotini.
- You can use different sausages to vary the taste: chicken sausage meat or turkey kielbasa make great alternatives.
- Add some fresh basil to the pasta, we really like the fresh and contrasting flavor it adds.

How and for how long to store the sausage pasta

Keep the **tomato spinach sausage pasta** leftovers in an airtight container in your refrigerator for up to 2 days. You can reheat the dish in the microwave or in a skillet with a few tablespoons of water to loosen the sauce.

What do other readers say about this tomato spinach sausage pasta recipe

“This is oddly delicious! The texture and depth of flavor! I didn’t want to make it! So glad I did!!!!!!” – Lori

“So delicious!! I also added chicken. Definitely making it again.” – Rosie

“Used Italian sausage links instead, added a bit more purée and topped with Parmesan cheese! This sausage pasta was fantastic! Will make again very soon!” – Andrea

“So good! If you’re planning on giving this to kiddos or those who may not like heat, I would cut the cayenne pepper in half! Otherwise, a delicious, quick pasta meal!” – Sidney

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