

Creamy Andouille Sausage Pasta

Try this crowd-pleasing Creamy Andouille Sausage Pasta recipe. Made with smoky sausage and a velvety tomato-parmesan sauce, it's perfect for a weeknight dinner or entertaining guests!

Prep Time	Cook Time	Total Time
10 mins	25 mins	35 mins

Course: Dinner, Main Course

Keyword: Creamy Andouille Sausage Pasta Servings: 8 people

Calories: 517kcal Author: Amanda Rettke--iamhomesteader.com



5 from 2 votes

Ingredients

- 12 ounces rotini pasta
- 1 tablespoon extra virgin olive oil
- 1 ring (13 ounces) Andouille sausage, sliced diagonally into 1/4-inch pieces
- 2 tablespoons unsalted butter
- 1 small yellow onion, finely diced (about 1/4 cup)
- 1 teaspoon garlic, minced
- 1/4 cup (about 4 whole) sundried tomatoes, chopped, soaked in hot water, drained
- 2 tablespoons tomato paste
- 1 teaspoon Italian seasoning
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 1/2 cups (357 g) heavy whipping cream
- 2 cups (60 g) fresh spinach
- 1/4 cup (25 g) parmesan cheese, finely grated

Instructions

1. Bring a large pot of salted water to a boil. Cook the rotini pasta al dente, according to package directions. Reserve one cup of pasta water, then drain the rest. Set the drained pasta and pasta water aside.
2. To a large skillet over medium heat, add oil. Once hot, add sausage and cook for about 3-5 minutes on each side, or until brown. Transfer to a plate and tent to keep warm.
3. To the same skillet, add butter. Once melted, add onions. Cook until softened (about 3-5 minutes).
4. Add garlic and sundried tomatoes. Cook for one more minute.
5. Stir in the tomato paste, Italian seasoning, salt, and pepper.
6. Pour in the heavy whipping cream and stir until well combined.
7. Add the fresh spinach to the skillet, stirring just until it wilts, about 1-2 minutes.

8. Return the browned andouille to the skillet and add the drained pasta. Stir to coat the pasta in the sauce. If the sauce is too thick, add a bit of the reserved pasta water, a tablespoon at a time, until you reach the desired consistency.
9. Remove the skillet from heat. Stir in the parmesan cheese until melted.
10. Serve warm.

Nutrition

Serving: 1portion | Calories: 517kcal