

Creamy Pesto Penne with Sausage



Quick weeknight dinner. Ready in 15 minutes!

By BaughHumbug

Prep: 5 mins

Cook: 20 mins

Total: 25 mins

Servings: 2

Yield: 2 servings



Ingredients

1 (16 ounce) package penne pasta

½ pound ground sausage

1 (1.2 ounce) package creamy pesto sauce mix (such as Knorr®)

1 cup milk

¼ cup olive oil

Directions

Step 1

Bring a large pot of lightly salted water to a boil. Cook penne at a boil, stirring occasionally, until tender yet firm to the bite, about 11 minutes; drain and transfer pasta to a bowl.

Step 2

Heat a large skillet over medium-high heat. Cook and stir sausage in the hot skillet until browned and crumbly, 5 to 7 minutes; add to pasta.

Step 3

Whisk pesto sauce mix, milk, and olive oil together in a small saucepan; bring to a boil while stirring constantly. Reduce heat to low and keep at a simmer until thickened, about 3 minutes; pour over pasta and sausage mixture and toss to coat.

Cook's Note:

For a lower-fat option, sub fat-free milk.

Nutrition Facts

Per Serving: 1455 calories; protein 51.5g; carbohydrates 176.8g; fat 61.8g; cholesterol 74.5mg; sodium 2150.9mg.