



Creamy Mexican Pasta with Smoked Sausage Skillet Dinner

Servings: 6

Preparation Time: 20 minutes

Start to Finish Time: 45 minutes

Salty, smoky kielbasa is the star of the plate where the pasta that soaked up all of the juices is a star on its own. Everything goo-ied together for a well matched combination of cheese, smoked kielbasa and Mexican spices.

- 1 pound kielbasa
- 8 ounces pasta, ziti
- 1 medium onion, chopped
- 2 tablespoons jalapeno peppers, diced, canned
- 1 cup salsa
- 2 cups chicken stock
- 1 cup cherry tomatoes
- 1/2 cup heavy cream
- 1 1/2 cups Mexican cheese blend, shredded
- 1 tablespoon olive oil
- 1 each green onion, sliced thinly (for garnish)

Slice sausage in 1/4-inch slices.

Heat a large skillet over medium-high heat. Add the oil; heat till oil is hot.

Brown the sliced sausage on both sides. Add onion and sauté for about 5 minutes.

Add the pasta, jalapenos, salsa, chicken stock, tomatoes and cream. Stir well to combine. Bring to a boil. Cover and reduce heat to simmer. Cook until most liquid is absorbed by the pasta, about 10 minutes (check to see if pasta is cooked al dente).

Stir in 1/2 cup of the jack cheese, combining well so cheese melts.

Remove from heat and top with the remaining cheese. Cover for 5 minutes or until cheese melts.

Garnish with sliced green onions.