

add a pinch

SWEET • SAVORY • SOUTHERN

One Pot Penne Pasta Recipe

Prep time

5 mins

Cook time

10 mins

Total time

15 mins

This One Pot Penne Pasta recipe is made with sausage, red peppers, and spinach and ready in 15 minutes, making this pasta recipe a weeknight favorite recipe!

Author: Robyn Stone | Add a Pinch
Serves: 6-8

Ingredients

- 1 pound smoked sausage, cut into bite sized slices
- ½ medium onion, diced
- 2 cloves garlic, minced
- 1 cup sliced mushrooms
- 3 cups penne pasta, uncooked
- 2 cups chicken stock
- 1 (10 ounce) jar roasted red peppers, undrained
- 2 cups Monterey Jack cheese
- ½ cup Parmesan cheese
- 2 cups fresh spinach

Instructions

1. Add sausage, onions, garlic, and mushrooms to a medium pot over medium heat. Cook until onions are slightly tender, stirring often. Add in penne pasta, chicken stock, roasted red peppers, along with the liquid from the jar, cheeses and spinach. Stir to combine and cover for about 5-8 minutes. Remove lid, stir and continue to cook until penne pasta is al dente or at the amount of tenderness you prefer. Remove from heat and serve.

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