



Easy One-Pot Italian Sausage Mac & Cheese

directions

1. Preheat oven to 375 degrees.
2. Brown sausage in a large, oven-safe skillet over medium-high, breaking up with a spoon as it cooks. Stir in onions, garlic and bell peppers and cook for about 5 minutes.
3. Add in pasta and stir until well mixed. Pour in broth and marinara sauce, stirring to blend. Season with salt and black pepper. Bring to a boil, then turn heat to medium-low and cook until pasta is cooked "al dente" for about 20 minutes. The liquid will be reduced and sauce thickened.
4. Pour in half & half and mix well, cooking another few minutes.
5. Remove from heat and stir in half, 1 cup, of the mozzarella cheese until well blended.
6. Sprinkle the remaining 1 cup mozzarella over the top. Bake until cheese is melted and bubbly, about 10-15 minutes. Garnish servings with chopped, fresh herbs.

notes

Step three allows you to control the thickness of the mac & cheese sauce.

to serve

Consider fresh herbs for garnishing



20 min

prep time

40 min

cook time

ingredients

1 lb Swaggerty's Bulk Italian Sausage

1 cup chopped onions

3 garlic cloves, crushed

1 red bell pepper, chopped

12 ounces short pasta (rotini, elbow, penne, etc)

2 cups of your favorite jarred marinara sauce

4 cups chicken broth

Salt and black pepper

1/4 cup half and half

2 cups "soft" mozzarella cheese, shredded or pulled apart into small chunks, divided (Polly-O or BelGioioso brand is great for this and can be found at most supermarkets/groceries)

Fresh herbs for garnishing - basil leaves, parsley, thyme, rosemary...any of your favorites

Pairs well with: Salad, most green vegetables, crusty bread

Special Kitchen Tools: N/A