

Sausage and Mushroom Penne

Recipe by: Cook's Country December/January 2014, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
1 pound	Italian sausage	
1 pound	white mushrooms	
2 cups	chicken broth	
1 can	diced tomatoes	
1 pound	penne	
3/4 cups	heavy cream	
1 wedge	Parmesan	grated

- brown sausage in a skillet until no longer pink. Remove sausage and add sliced mushrooms. Cook until beginning to brown, then remove and set aside with the sausage
- add broth, tomatoes, pasta, and cream to the now-empty skillet and bring to a boil. Reduce heat to a simmer and cover, stirring occasionally, until noodles are done, about 15 minutes
- stir sausage and mushrooms back into the noodle mixture with 1 cup of grated Parmesan cheese. Remove skillet from heat and cover until cheese is melted
- serve with more Parmesan cheese