

Chicken And Sausage Pasta

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If you love pasta your going to love this Chicken And Sausage Pasta recipe. Penne pasta tossed in a creamy pesto sauce, with chunks of juicy chicken breast and Italian sausage, make this a restaurant quality dinner.

In most Italian kitchens pasta is a staple, it was in my house growing up and it still is today. Growing up most of the pasta was made by hand. I can still see my Mom rolling out the dough by hand, on a wooden board my father made for her.

There's no doubt homemade pasta is the best, but with so many delicious commercial brands store bought is a good alternative. Pasta is still one of my go to staples when I need dinner quick, or I have unexpected company. it's quick, easy, and so versatile it's easy to please the pickiest eater.

Ever wonder why most restaurants have pasta on the menu?? Well the answer may be it's too imitating for the home cook, **IT'S NOT** . You need dinner quick, on those busy weeknights, you have unexpected guests coming **Pasta** to the rescue.

Pasta is delicious plain and simple. Think olive oil, garlic, parmesan, cream, herbs, chicken and sausage and you have a meal fancy enough for weekend dinners with friends. **Customize Chicken And Sausage Pasta**

This Chicken And Sausage Pasta recipe calls for easy ingredients you probably already have on hand, butter, garlic, cream, tomatoes, chicken and Italian chicken sausage which together create a creamy, saucy Italian flavored dinner. And the best part is that you can mix and match ingredients to customize this recipe to your tastes.

You can substitute the chicken for tofu if your going the

vegetarian route, using the same process. You don't like chicken or sausage? Then use shrimp adding it the last 5 minutes of cooking.

If your gluten free there are a lot of good gluten free pastas too. Use ingredients that fit your lifestyle and taste. I used my homemade pesto sauce, you don't have too, store bought works just as well.

Here is the recipe to make basil pesto, combine one bunch of basil, 1 cup parmesan cheese, 2 cups toasted walnuts

with 1 cup extra virgin olive oil pulse blender pouring the olive oil in last in a slow stream while pulsing.

Please let me know your experience if you make this recipe, comments, feedback whatever you feel like talking about. That's my favorite part and don't forget to tag me on Instagram.....

Ingredients

- 1 lb penne pasta
- 2 boneless skinless chicken breast
- 2 links chicken Italian sausage
- 2 Tablespoons each olive oil and butter
- 2 cups chopped spinach
- 2 cups cherry tomatoes
- 1 cup parmesan cheese
- 1 small chopped onion
- 2 tablespoons chopped garlic
- 1 cup heavy whipping cream
- 2 cups pesto sauce
- 1 cup chicken stock
- 1 cup reserved pasta water
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions reserving 2 cups of the water before draining
2. Mean while heat olive oil and butter in large saute pan
3. salt and pepper chicken to taste
4. Cut sausage into thick diagonal slices
5. Add chicken and sausage saute until golden
6. Saute onion and garlic until tender
7. Add tomatoes saute until blistered about 10 minutes
8. De glaze pan with chicken stock
9. Add heavy whipping cream, pesto sauce and reserved pasta water
10. Simmer until sauce thickens about 10 minutes
11. And parmesan cheese, spinach, and herbs last 5 minutes
12. Toss drained pasta in the sauce
13. Top with the additional parmesan and Italian parsley
14. Salt and pepper to taste