



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.

6-8 <i>servings</i>	20 min <i>prep time</i>	40 min <i>cook time</i>
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		

To Serve

Serve warm, directly from the pot. Top with fresh herbs for garnishing and more cheese.

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