



Noreen's Kitchen

Chicken Sausage

Fettuccine Alfredo Skillet

Ingredients

Serves 6 to 8

1 pound fettuccine pasta, cooked	1/2 cup half and half, cream or milk
1 pound bag frozen broccoli florets	4 cloves garlic, minced
8 links pre cooked garlic chicken sausage	1 teaspoon salt
2, 14 ounce jars prepared Alfredo Sauce	1 teaspoon cracked black pepper
1 cup grated Parmesan cheese	1 tablespoon olive oil

Step by Step Instructions

Boil water for pasta and set up so pasta is ready when sauce is done, so begin to cook the pasta when you begin to cook the sauce.

Slice sausages into discs.

Heat olive oil in a large heavy bottomed skillet over medium heat.

Add garlic and sausage slices to the pan and saute until browned on both sides.

Add Alfredo sauce and stir well.

If desired, add cream, half and half or milk until the sauce reaches your preferred consistency. You don't want it too thin, and I think the jarred sauce tends to be a bit thick. You do what you prefer.

Add parmesan cheese, salt and pepper and stir well. Reduce heat and allow sauce to simmer gently while pasta cooks.

5 minutes before pasta is done add broccoli to the boiling pasta water.

Drain pasta and broccoli and add to the pan with the sauce.

Using tongs, gently toss the pasta and sauce until everything is coated and evenly distributed.

Turn off the heat and allow the pasta mixture to sit for 5 minutes to allow the pasta to soak up some of the sauce.

Serve with salad and garlic bread. Leftovers can be stored in an airtight container for up to three days.