



Fusilli with Sausage, Artichokes, and Sun-Dried Tomatoes

total time: 40 min | servings: 6 | \$3.10 per serving*

INGREDIENTS

- 3/4 cup oil-packed, sliced sun-dried tomatoes, oil drained and reserved
- 5 Bar-S Smoked Sausage Links, sliced
- 16 ounces frozen artichoke hearts
- 2 cloves garlic, chopped
- 1/2 cup dry white wine
- 1 3/4 cups chicken broth
- 19 ounces fusilli pasta
- 1/2 parmesan cheese, shredded
- 1/3 cup fresh basil leaves, chopped
- 1/4 cup fresh Italian parsley leaves, chopped
- Salt and pepper to taste
- 8 ounces fresh mozzarella cheese, cubed
- Parmesan cheese for garnish

GET COOKING

1. Drain the sun-dried tomatoes over a large frying pan. Heat the drained oil over medium heat.
2. Add sliced Bar-S sausages and brown.
3. Move sausage slices to a bowl and set aside.
4. Add garlic and frozen artichokes to the same frying pan and cook over medium heat until the garlic is tender.
5. Add wine, sun-dried tomatoes, and broth to the skillet and bring to a boil.
6. Boil mixture for 8 minutes until the sauce begins to reduce.
7. While the mixture is boiling, bring a large pot of water to a boil.
8. Add fusilli pasta once the water is boiling and boil until tender, about 8 minutes.
9. Once pasta is tender, drain water and add pasta to the large frying pan.
10. Add Bar-S sausage, 1/2 cup parmesan cheese, parsley, and basil to the mixture and stir gently.



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11. Once the pasta has absorbed most of the sauce, stir in mozzarella cheese and season with salt and pepper.
12. Serve with additional parmesan cheese sprinkled on top.