



Jambalaya Pasta

total time: 20 min | servings: 6 | \$1.75 per serving*

INGREDIENTS

- 1 tbsp olive oil
- 1 onion, chopped
- 2 bell peppers, chopped
- 16 oz. Polska Kielbasa looped sausage
- 1 cup cooked chicken, cut into 1-inch pieces
- 1 tsp cajun seasoning
- salt and pepper to taste
- 10 oz penne pasta, uncooked
- 1 can diced tomatoes
- 4 cups chicken broth or chicken stock
- 1/2 cup heavy whipping cream
- 1 cup cheddar cheese, shredded

FOR SERVING

- freshly grated parmesan cheese
- chopped parsley

GET COOKING

1. In a large skillet, heat oil on medium.
2. Cook onion and peppers until soft.
3. Add sausage and cook until browned.
4. Add garlic to skillet and cook about 1 minute, until fragrant.
5. Season mixture with cajun seasoning, salt, and pepper.
6. Add chicken broth, diced tomatoes, penne pasta, and chicken to skillet and bring to a boil.
7. Simmer until pasta is cooked and liquid is mostly absorbed, about 20 minutes.
8. Add heavy whipping cream and cheddar cheese and stir until cheese is melted.
9. Top each serving with parmesan cheese and parsley.