

Creamy Sausage-Mushroom Rigatoni



In Rome, we dined near the Pantheon. The amazing restaurant is now history, but its memory lives on in this tasty pasta with mushrooms and sausage. —Barbara Roozrokh, Brookfield, Wisconsin

TOTAL TIME: Prep/Total Time: 30 min. **YIELD:** 6 servings.

Ingredients

1 package (16 ounces) rigatoni
1 pound bulk Italian sausage
2 teaspoons butter
1 pound sliced fresh mushrooms
2 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups heavy whipping cream
Minced fresh parsley, optional

Directions

1. Cook rigatoni according to package directions.
2. Meanwhile, in a large skillet, cook sausage over medium heat 4-6 minutes or until no longer pink, breaking into crumbles; drain and remove sausage from pan.
3. In same skillet, heat butter over medium heat. Add mushrooms, garlic, salt and pepper; cook, covered, 4 minutes, stirring occasionally. Uncover; cook and stir 2-3 minutes or until mushrooms are tender and liquid is evaporated.
4. Stir in cream; bring to a boil. Reduce heat; cook, uncovered, 8-10 minutes or until slightly thickened. Return sausage to skillet; heat through. Drain pasta; serve with sauce. If desired, sprinkle with parsley.

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