CHICKEN APPLE SAUSAGE PASTA

Ingredients

- 1 tbsp olive oil
- 1 lb Pig Rock chicken apple sausage, sliced
- 1/2 large onion, chopped
- 2 cloves of garlic, minced
- 1 apple, chopped, preferably a tart apple like Granny Smith
- 2 cups chicken broth
- 1 large can of tomatoes
- 1/2 cup cream cheese (Spero Sunflower Cream Cheese is a great option!)
- 10 ounces pasta, Pastabilities Pumpkin Pasta would be great here!

GARNISHES

- 1 cup Pepper Jack cheese, shredded
- 1/3 cup green onions, sliced thin
- Salt & Pepper

Instructions

- In a large oven-safe skillet, add olive oil and set the temperature to medium high heat. Add in the onions and sausage and cook for about 5 minutes until brown. Then, add the garlic and apples, cooking for about another minute, until it smells great.
- Next, add the chicken broth, canned tomatoes, cream cheese, pasta, salt, and pepper. Stir to combine. Bring the mixture to a boil; then reduce the heat to medium low. Cover and let simmer until the pasta is cooked al dente.
- Remove the pan from the heat and add 1/2 cup of cheese to the pasta. Stir to combine. Sprinkle the top with the remaining cheese. Broil in the oven until the cheese melted.
- Serve up, garnish with sliced green onions, and enjoy!