

Spinach Cream Sauce with Turkey Italian Sausage Over Linguine

- Prep Time: 5 minutes
- Cook Time: 25 minutes
- Total Time: 30 minutes
- Servings: 6



Ingredients:

- 12 ounces Simply Nature Organic Linguine
 - 12 ounces Fit & Active Sweet Italian Turkey Sausage, finely chopped
 - 1/2 cup chopped onion
 - 1 tablespoon Stonemill Minced Garlic
 - Stonemill Iodized Salt, to taste
 - Stonemill Ground Black Pepper, to taste
 - Stonemill Crushed Red Pepper, to taste
 - 3 ounces Simply Nature Organic Baby Spinach, finely chopped
 - 1/4 cup Baker's Corner All Purpose Flour
 - 2 cups Simply Nature Organic Reduced Fat 2% Milk
 - 1/2 cup chopped tomato (optional)
-

Directions:

1. Bring a large pot of water to a boil. Prepare linguine according to package instructions.
2. In a large saucepan, brown the sausage over medium-high heat. Reserve. Add onion and cook for about 5 minutes to soften. Lower heat to medium. Add garlic, salt, pepper, crushed red pepper and spinach. Stir constantly to help wilt and break down the spinach.
3. Sprinkle flour over vegetable mixture and cook for 2 minutes. Add milk and continue stirring until sauce thickens. Return sausage to pan. Season sauce to taste with salt and pepper.
4. Add pasta to sauce mixture and toss to combine. Garnish each serving with chopped tomato, if desired.



Recipe Courtesy of:
ALDI Test Kitchen