

CREAMY ANDOUILLE PASTA

Ingredients

- 1 lb uncooked penne pasta
- 1 lb andouille sausage, cut into 1/2-inch-thick slices
- 4 Tbsp unsalted butter
- 1 medium-size red bell pepper, chopped (about 1 cup)
- 1 small Vidalia onion, finely chopped (about 1 cup)
- 4 Tbsp all-purpose flour
- 3 cups whole milk
- 2 tsp Cajun seasoning
- 3/4 tsp salt, plus more for salting water
- 4 oz. pepper Jack cheese, shredded (about 1 cup)
- Thinly sliced scallions, for garnish
- Hot sauce, for garnish

Directions

1. Bring a large pot of salted water to a boil over high. Add pasta; cook until al dente, about 11 minutes. Drain and set aside.
2. Place sausage in a cold 12-inch skillet. Cook over medium-high, stirring often, until browned. Transfer sausage to a plate. Reduce heat to medium; add butter to drippings in skillet, stirring until melted. Add chopped pepper and onion. Cook, stirring often, until onion is tender.
3. Add flour; cook, stirring constantly, until lightly toasted. Increase heat to medium-high; whisk in milk, and cook, whisking constantly, until mixture thickens.
4. Stir in Cajun seasoning, salt, and reserved sausage. Add pepper Jack, stirring until just melted. Remove from heat, and stir in cooked pasta. Garnish with sliced scallions and hot sauce.