Creamy Sausage Rigatoni

PANTRY READY MIX INGREDIENTS

8 oz dried rigatoni pasta
2 tablespoons dried spinach flakes
1 teaspoon garlic granules
1 teaspoon salt
½ teaspoon pepper
2 teaspoons italian seasoning

COOKING INGREDIENTS

1 pound Italian Sausage
16 oz (2 cups) marinara sauce
1 cup broth/water
1 cup whole milk
1/2 cup cheese (parmesan, ricotta or pureed cottage cheese)

LINKS TO INGREDIENTS

Organic Rigatoni Pasta
Organic Dried Spinach Flakes
Organic Garlic Granules
Salt
Organic Pepper
Organic Italian Seasoning

DIRECTIONS TO MAKE & STORE

1. In a medium sized bowl, add all "pantry ready mix" ingredients.
2. Whisk ingredients well. {At this point you can either continue on and bake, or put ingredients in a food safe sealed container to use later.}

COOKING DIRECTIONS

1. In a large skillet, brown meat until no longer pink.
2. Empty dry mix ingredients into skillet.
3. Add water, milk and marinara sauce.
4. Bring to a low boil, cover & reduce heat to maintain a gentle simmer.
5. Simmer 10 minutes (or until noodles are done.) Stir every few minutes to prevent sticking.
6. Add cheese and stir to combine.
7. Let rest at least 5 minutes before enjoying.

NOTES

Change out Italian Sausage with breaded chicken or any other protein of choice. We also add chopped broccoli in at the same time as the dry mix ingredients.

Recipes have only been tested with the organic ingredients listed in this recipe. Alternative ingredient options will likely produce a different result.

Using grams to measure ingredients will produce a much more consistent result when baking. Click here for a link to a digital scale.