

Pesto Orecchiette with Chicken Sausage

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2020, chicken sausage, Prepared by Melissa, Real Simple, Recipe Source

Prep Time: 20 mins Cook Time: 20 mins Total Time: 40
Difficulty: Easy Servings: Serves 4 Source: realsimple.com

INGREDIENTS

$\frac{3}{4}$ pound orecchiette

$\frac{1}{2}$ pound green beans, trimmed and cut into 1-inch pieces

1 cup frozen peas

1 tablespoon olive oil

8 ounces fully cooked Italian-style chicken sausage links, thinly sliced

$\frac{1}{3}$ cup pesto

$\frac{1}{2}$ cup grated Parmesan (2 ounces)

DIRECTIONS

Cook the pasta according to the package directions, adding the green beans and peas during the last 3 minutes of cooking. Reserve 1 cup of the cooking water; drain the pasta and vegetables and return them to the pot.

Meanwhile, heat the oil in a large skillet over medium-high heat. Add the sausage and cook, turning occasionally, until browned, 6 to 8 minutes.

Add the sausage, pesto, Parmesan, and $\frac{1}{2}$ cup of the reserved cooking water to the pasta and vegetables and toss to combine (add more cooking water as needed to loosen the sauce).