

## Easy Skillet Penne and Sausage Supper

Serves 4 to 6. Published February 1, 2005 in America's Test Kitchen's "Family Cookbook."

**For Bristol Lodge please double this recipe and use a large skillet or pot**

### Notes:

A double recipe will require a large pot rather than the 12" skillet specified in the original recipe. Italian pork sausage can be used here, however, you may need to spoon off some of the fat before adding the pasta. When you are adding the spinach, it may seem like a lot at first, but it wilts down substantially.

### Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped fine
- table salt
- 3 cloves garlic, minced or pressed through garlic press
- 1 pound hot or sweet Italian turkey or chicken sausage
- 1/2 cup oil-packed sun-dried tomatoes, rinsed and chopped fine
- 1/2 pound penne pasta (2 1/2 cups), see Note below
- 2 cups low-sodium chicken broth
- 1 cup milk
- 1 ounce grated Parmesan cheese (1/2 cup)
- 6 ounces baby spinach
- ground black pepper (to taste)

### Instructions

1. Heat the oil in 12-inch nonstick skillet over medium heat until shimmering. Add the onion and 1/2 teaspoon salt, and cook until softened, about 5 minutes. Stir in the garlic, sausage, and tomatoes and cook, breaking up the meat with a wooden spoon, until no longer pink, about 4 minutes.
2. Sprinkle the penne evenly over the sausage. Pour the broth and milk over the pasta. Bring to a simmer, then reduce the heat to medium-low and cover. Cook, stirring occasionally, until the pasta is tender, about 10 minutes.
3. Stir in the spinach a handful at a time, and cook until wilted, about 2 minutes. Stir in the Parmesan. Season with salt and pepper to taste.

#### 4. **Cooking Pasta Without Water?**

We've (that is America's Test Kitchen has) found that you don't always have to cook pasta in a pot of boiling water. Small amounts of pasta, half a pound or less, cook very well in a covered skillet with a brothy or watered-down sauce. The beauty of this technique is not only one less pot and colander to wash, but the skillet makes it easy to include sautéed meat and vegetables for a real meal. If you don't have a lid that fits the skillet, simply lay a sheet of foil over the skillet and crimp at the edges to seal.

