Penne with Sausages in Tomato Cream Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Penne Rigate 150g (or for two)
2 *Johnsonville* **Sausages** with *Beddar Cheddar*, sliced
2 cloves **Garlic**, finely sliced
30ml Bulla's **Thickened Cream** (or 1/3 tub)
1 tablespoon **Tomato Paste**
2 or 3 **Basil Leaves**
3 tablespoons **Olive Oil**
Cracked Black Pepper to taste

Optional:
Shaved Parmesan

Instructions

Pasta:

Bring water to boil in saucepan - add 2 teaspoonful salt + dash of olive oil. Cook pasta till al dente (see instructions on packet) while preparing sauce.

Sauce:

Heat Olive Oil in skillet and saute sausage slices and garlic till they're slightly brown, then add the cream and cook for another 5 minutes on low heat before adding the tomato paste.

Bringing them together:

Add 3 tablespoons of water from the pasta, drain the pasta and dump them all into the skillet, turn off heat and stir through.

Serves 2