



# 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:

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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