

Rigatoni Alfredo with Summer Sausage & Roasted Peppers



Ingredients:

- 8 oz rigatoni
- 15 oz alfredo sauce canned
- 1 lb Old Wisconsin Summer Sausage - ½" dice
- 1 ea large red bell pepper - ½" dice
- 1 ea large green bell pepper - ½" dice
- 1 ea medium onion - ½" dice
- 2 oz parmesan cheese
- 1 tbsp parsley - chopped
- 1 tbsp olive oil
- 1 tbsp Italian seasoning
- 1 tsp hot pepper flakes (optional)

Directions:

- Bring 1 gallon of well salted water to a boil in a stock pot.
- Preheat oven to 400 degrees.
- While water is heating, cut onion and peppers into ½" dice.
- Place peppers and onion in a bowl, toss with olive oil and season with salt and Italian seasoning.
- Transfer peppers and onion to a well-oiled sheet pan and roast in oven until slightly charred (roughly 10-15 minutes).

- Heat a skillet to high and add summer sausage in small pieces. Cook until fat from summer sausage begins to render, add roasted peppers and onion. (You may add hot pepper flakes at this point if desired). Cook for one minute longer.
- Drain any excess fat from skillet, lower heat. and add alfredo sauce, mix and bring to simmer.
- Cook rigatoni in boiling salted water until al dente.
- Drain rigatoni, place in bowl, mix in sauce.
- Garnish with parmesan cheese and parsley.
- Serve!

Nutritional Facts:

Per serving (daily value): Calories 553.16kcal; Protein 29.329g (59%); Total Fat 17.865g (27%) (Sat. 3.382g (17%)); Chol. 13.72mg (5%); Carb. 65.934g (22%); Fiber 6.582g (26%); Sugars 16.018g; Calcium 236.67mg (24%); Iron 2.147mg (12%); Sodium 1550.14mg (65%); Vit. C 89.565mg (149%); Vit. A 2242.882IU (45%); Trans fat 0g

Prep Time: 30 minutes

Makes: 4 servings

Total Time: 40 minutes

Cost: \$2.75 per serving