



Cheesy Smoked Sausage Skillet



Ingredients:

- 1 lb smoked sausage, sliced into 1/4-inch slices
- 1 Tbsp olive oil
- 3 cloves garlic minced
- 1 (8-oz) can tomato sauce
- 1 Tbsp tomato paste
- 1 Tbsp Italian seasoning
- 1 cup chicken broth
- ½ cup heavy cream
- 1 (9-oz) package refrigerated cheese tortellini
- ¼ cup parmesan cheese

Method:

1. In a 12-inch skillet, brown sausage in olive oil.
2. Add garlic and cook for 30 seconds. Stir in remaining ingredients.
3. Bring to a boil then cover and simmer on low for 12-15 minutes.
4. Serve with additional parmesan cheese, if desired.