

## **One-Pot Sausage, Spinach, Chard and Kale Pasta**

*Adapted from [Kevin & Amanda](#)*

Yield: 4 servings

### **One-Pot Sausage, Spinach, Chard and Kale Pasta Ingredients:**

- 1-2 tablespoons Olive Oil
- 1 & 1/4 cup diced Sweet Onion
- 1-14 ounce Hillshire Farm Smoked Sausage
- 1 teaspoon minced Garlic
- 2 cups Chicken Broth, low-sodium
- 1/2 cup Heavy Cream
- 8 ounces Mezze Penne Pasta
- 1/2 teaspoon ground Black Pepper
- 30 Grape Tomatoes, halved
- 1-5 ounce bag of Baby Spinach, Chard and Kale Salad Mix
- Parmesan Cheese, optional topping

### **One-Pot Sausage, Spinach, Chard and Kale Pasta Directions:**

1. Place Olive Oil in a medium-large skillet with high sides and heat on medium-high. Place Onions and Sausage in skillet and cook until the onions are light brown. Add in the Garlic and cook, while stirring, for half a minute.
2. Add in Chicken Broth, Heavy Cream, Pasta, Pepper, Tomatoes and Spinach-Chard-Kale Mix. Stir to combine, making sure the pasta is submerged in the liquid. Bring it to a boil, then cook, covered, on low for 15 minutes or until the pasta is tender. Remove from heat, remove lid, and let it sit for a minute before serving. Top with Parmesan Cheese. Enjoy!