

Adapted from the [Webicurean Blog](#)'s *"Spicy Pumpkin and Sausage Sauce"*

Penne with Pumpkin and Sausage Sauce

1 Pkg of 5 Aidells Pineapple and Bacon Chicken Sausage, sliced into 1/4" coins
2 tsp olive oil
1/2 Small onion, sliced thin
1 cup of white wine or dry vermouth
2 cups of chicken broth
4-6 cloves of garlic, diced
3 tsp ground sage
1/4 tsp red pepper flakes
1-1 1/2 cups of pumpkin puree
salt and pepper to taste
1 pound of penne rigate, cooked
1/4 cup of finely grated Parmesan Cheese
splash of heavy cream

- 1) Heat large skillet to medium. Add tsp olive oil and sliced onion. Cook and stir until lightly browned and transparent.
 - 2) Add sliced sausage and tsp of olive oil. Stir until sausage is lightly browned.
 - 3) Add white wine or vermouth. Turn heat up to medium high, stir constantly until reduced by at least half.
 - 4) Add chicken broth, garlic, sage, red pepper flakes and pumpkin puree.
 - 5) Bring to boil, then turn down to simmer uncovered for 30 minutes.
 - 6) While sauce simmers, cook penne pasta.
 - 7) Salt and pepper sauce to taste, add parmesan, splash of heavy cream and drained pasta.
- Serve