DEARBORN SMOKED KIELBASA PASTA



##### **Ingredients:**

1 tbsp olive oil  
1 lb [smoked kielbasa](https://dearbornbrand.com/shop/sausage/smoked-kielbasa-2/) or turkey/chicken sausage sliced 1/4 inch thick  
1 & ½ cups diced onion  
2 cloves garlic, minced  
2 cups low-sodium chicken broth  
1 (10 oz) can diced tomatoes  
8 oz dry pasta (small pasta)  
½ cup milk or heavy cream  
½ tsp salt and pepper, each  
1 cup shredded Cheddar cheese  
⅓ Cup of Thinly Sliced Scallion

##### **Directions:**

* Add olive oil to a 4-5 quart saute pan and warm over medium high heat.
* Fry the [smoked kielbasa](https://dearbornbrand.com/shop/sausage/smoked-kielbasa-2/) and onions.
* Add garlic and cook until fragrant, about 30 seconds.
* Add chicken broth, tomatoes, heavy cream, pasta, and seasonings.
* Simmer for 15 minutes, or until pasta is tender.
* Remove skillet from heat and stir in 1/2 cup cheese.
* Top with remaining cheese and cover until cheese is melted, spotty brown, and bubbly.
* Sprinkle with sliced scallions and serve, Enjoy!