# One Pot Pasta

A quick, easy and yummy dish that only takes one pot. Prefect for lunch or dinner.

Preparation Time: 10 min. Cook Time: around 30 min. Servings: 6 generously

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| **Amount** | **Ingredient** | **Cost – date:** |
| 2 Tbsp | Oil |  |
| 2-3  | Mild Italian Sausages (Casing Removed) |  |
| 1 | Onion, sliced  |  |
| 1 cup  | 2 Tbsp white wine vinegar & fill cup to 1 cup mark with extra chicken broth) or White wine |  |
| 3 ½ cup | Chicken Broth |  |
| 300 g (10 oz) | Bowties or similar sized pasta  |  |
| 2 cups | Frozen Broccoli  |  |
| ½ cup | 35% Cream |  |
| ½ cup | Grated Parmesan |  |
|  | Cost for the total recipe: |  |
|  | Cost for 1 serving: |  |

Preparation:

1. Heat oil to fry sausages and onions.
2. Deglaze the pan and add wine. Add broth and bring to a boil.
3. Add pasta, stir occasionally.
4. Cook covered until pasta is mostly cooked through and most of the broth has been absorbed.
5. Stir in broccoli and cook till heated through.
6. Add cream and cheese and pasta with extra parmesan and black pepper.

Source: Glen and Friends on YouTube via Sue T.

**Thanks for coming to Forest Brook Community Church today. We look forward to having you join us again to make another great recipe, enjoy some food and community!**