

Skillet Penne w/ Sausage and Spinach

Serves 6-8

2 1/2 cups freeze dried sausage crumbles (rehydrated using
2 cups warm water)
1/2 tsp garlic powder
1/2 tsp. salt
1 (16 oz.) box penne pasta

1 (14 oz.) can chicken broth
1 (6.5 oz.) jar sun dried tomatoes, 1/2 jar chopped fine (*see note)
1/3 cup freeze dried spinach (rehydrated using 1/4 cup water)
1/2 cup grated Parmesan cheese
1/4 – 1/2 cup pine nuts, optional

Rehydrate sausage crumbles according to package directions and drain reserving liquid in a measuring cup. To the reserved liquid add water to measure 2 1/4 cups. In a skillet over high heat, add sausage crumbles, chicken broth, sun dried tomatoes, measured liquid, penne pasta and 1/2 tsp. salt. Stir to combine, covering the pasta as much as possible with the liquid. Cover the pot and cook, lifting the pot's lid every so often to stir until penne is tender, about 15 minutes. Turn off heat and add rehydrated spinach, parmesan cheese and nuts. Season with salt and pepper to taste.

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