

Escape to the rustic Italian Countryside with this traditional sausage pasta, bursting with flavor from our Everyday Blend of herbs and spices alongside fresh sausage and creamy coconut milk sauce.

Italian Sausage Pasta

Prep: 5 minutes

Total: 15-20 minutes

Serves: 2-4

Ingredients:

1 lb penne-style pasta of choice

1 lb sliced Italian sausage (you can also use ground sausage, if you prefer)

1 Tablespoon Ava Jane's Kitchen Avocado Oil

1 cup full-fat canned coconut milk

½ sweet onion, minced

1 garlic clove, minced

½ tomato, diced

¼ cup olives, sliced

1 teaspoon Ava Jane's Everyday Blend

½ teaspoon sea salt

Fresh basil for garnish

Instructions:

Cook pasta according to your package directions.

Heat oil in a large skillet, then add in onion and garlic, sautéing for roughly 2 minutes or until fragrant.

Add in the sliced sausage and cook, stirring occasionally, until thoroughly cooked (about 5-6 minutes).

Add coconut milk to the skillet along with the Everyday Blend, salt, and olives. Let simmer for about 5 minutes, or until the coconut milk has thickened and reduced.

Remove from heat and stir in the pasta until thoroughly coated in the sauce.

Serve, garnished with fresh basil.