

One Pan Sausage Pasta



Ingredients

- 1 tbsp oil
- 6 sausages
- 1 onion, finely chopped
- 2 cloves garlic, minced
 - 2 peppers, sliced
- Tin chopped tomatoes
 - 350ml milk
- 200ml vegetable stock
 - 100g cheese, grated
- 1 tsp each salt and pepper

Methods

1. Heat the oil in a large frying pan.
2. Add the sausages and onions and fry gently until coloured. Slice the sausages.
3. Add the peppers. And cook for a further 4 minutes.
4. Add the garlic and fry for about another minute.
5. Stir in the pasta, tomatoes, stock, and milk.
6. Put on the lid and cook for about 10-12 minutes or until the pasta is cooked.
7. Stir through the cheese and season with the salt and pepper.
8. Let it thicken over a very low heat for about 5 minutes.
9. Serve.