

Spicy Sausage Pasta with Broccoli

wnat you need:	
☐ 1 pkg. hot pork sausage	☐ 1tsp. Cooking oil (we used
\square 12 oz cream cheese	coconut oil)
☐ 1 c. shredded cheese	Garlic powder to taste
☐ mini farfalle pasta	☐ Salt & Pepper to taste
☐ 1 yellow onion	Italian parsley (optional
☐ 1 head of broccoli	garnish)

Steps:

- 1. Prep veggies cut broccoli into small florets + small dice onions.
- 2. Cook pork sausage until done (~20 min).
- 3. Cook pasta following instructions.
- 4. Combine all ingredients along with a little pasta water to cooked sausage for ~15 min.
- 5. Garnish with sprinkle of Italian parsley and serve.

Estimated Time:

~ 40 minutes prep + cook time