

Fusilloni Pasta with Italian Sausage



Ingredients

- 1 lb. Bulk Italian Sausage
- 1/2 Sweet Yellow Onion, finely diced
- 2 1/4 cups of Aneto Chicken Broth
- 1 Pint Straus Heavy Whipping Cream
- Large pinch of Saffron (15+ threads)
- 2 tbs EVOO

Directions: In a large pan over medium heat sauté onions in EVOO. Add Italian sausage and break apart large chunks while it browns. Put a large pot of salted water on to boil for the pasta. When the sausage is well browned, add the chicken broth and the saffron. Be sure to break up the saffron stems. Then add cream and season with salt and pepper. Continue cooking on a medium heat for about 15 minutes, or until cream reduces and sauce holds on the side of a spoon.

Cook the pasta al dente according to the instructions on the box. When the pasta is ready, ladle the pasta into the large pan. Mix pasta into the sauce. Top with chopped fresh Italian parsley if desired.