

Smoked Sausage Pasta

Serves 6

- 1 16-ounce package Smoked Sausage
- 1 10 3/4 ounce can cream of celery soup
- 1.5 cups milk
- 4 cups cooked penne pasta (8 oz. uncooked)
- 1 cup shredded mozzarella cheese
- 1/5 cups cheddar French fried onion rings
- 1 cup frozen peas



Cook pasta according to package directions.

Preheat oven to 375. Cut sausage into 1/4-inch slices and brown in skillet. Combine soup and milk in a large bowl. Stir in pasta, sausage, 1/2 cup of cheese, 1/2 cup of onion rings and peas. Pour mixture into 3-quart baking dish.

Bake 30 minutes. Remove from oven, stir and top with remaining cheese and onion rings. Bake 3-5 more minutes until golden.

Store leftovers in covered container.