



## Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

### Creamy Italian Sausage with House-Made Pasta

#### Ingredients

Creamy Italian Sausage  
Mild Italian Sausage, Candy  
Roasted Squash, Onions, Garlic,  
Heavy Cream, Chicken Stock,  
Parsley and Lemon Juice.

Gluten Free Pasta  
Cup4Cup Gluten Free Flour,  
Eggs, Oil and Salt

Produce  
Parsley  
Lemon

#### Directions

Bring a large pot of water to boil and add 1-2 tbsp of salt.

Portion sausage into a sauté pan and reheat over medium-low heat.

Once water is boiling, add pasta. Cook until it floats (2-4 minutes).  
Transfer to the sauté pan with the sausage. Combine, portion into bowls  
and  
finish with chopped parsley and a squeeze of fresh lemon juice. Enjoy!