Penne Alfredo Pasta w/Chorizo

Description

This delicious creamy penne pasta with chorizo is a perfect meal for a fall evening. My picky daughter Alyssa refers to it as "Awesomness" It is best prepared using "good quality" chorizo and not the cheap tube stuff. I find the Knorr sauces to be very good almost as good as homemade.

Summary

Yield: 4
Source: Tammy S
Prep Time: 30 minutes
Category: Pasta
Cuisine: American
Tags: pasta, chorizo

Ingredients

- 8 oz Chorizo sausage
- 1 medium onion chopped
- 4 ozs mushrooms, chopped
- 1 clove garlic (large), minced
- pinch crushed red pepper flakes
- 1 lb penne pasta
- 1 envelope Knorr Alfredo Sauce (prepare per instructions on packet)
- parmesan cheese, optional

Instructions

Penne Alfredo Pasta w/Chorizo

In a medium frying pan, cook chorizo, drain fat. Set meat aside in a bowl. In the same frying pan, cook onions, garlic, and mushrooms until soft about 10 minutes. Put chorizo back into frying pan and mix well. Boil pasta according to package, drain and rinse. Prepare the alfredo sauce packet per instructions on packet. Mix meat, sauce and pasta together. Sprinkle with parmesan cheese. Enjoy!