

Zesty Penne, Sausage and Peppers

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NEW RECIPE

Servings: 4 servings

Ingredients

- 3 cups penne pasta, uncooked
- 3/4 lb. Italian sausage
- 1 each green and red pepper, cut into thin strips
- 1 jar (24 oz.) OLIVO by CLASSICO Traditional Pasta Sauce
- 1 tsp. fennel seed
- dash crushed red pepper
- 4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Cream Cheese, cubed
- 1/4 cup KRAFT Shredded Parmesan Cheese



Steps

1. Cook pasta as directed on package, omitting salt.
2. Meanwhile, crumble sausage into large skillet; cook and stir on medium heat 8 min. or until done. Drain. Add peppers; cook and stir 5 min. or until crisp-tender. Stir in next 3 ingredients; cook 5 min. or until heated through. Add cream cheese; cook 2 min. or until melted, stirring frequently.
3. Drain pasta. Add to sausage mixture; mix lightly. Top with Parmesan.