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Perky Pasta Dinner

- 1 Pound rigatoni pasta
- 2 Tbsp olive oil
- 1 Clove garlic, minced
- 1 Pound sweet Italian sausage, casings removed
- 12 Ounces frozen green peas
- 1 1/2 Cups heavy cream
- 4 Tbsp butter
- 2 Tbsp grated parmesan cheese

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet heat oil and sauté garlic over medium heat.

Brown sausage in skillet. Once brown add frozen peas and simmer for 5 minutes. Slowly add heavy cream and butter to skillet; bring to a slight boil. Add more cream if necessary.

Cook for 5 minutes.

Toss with cooked pasta and top with Parmesan cheese.