

Bayou Blasted Creamy Sausage Tortellini

- 1 lb. Pkg. Premio Hot Italian Sausage, cut into 1-inch pieces
- 16 oz. Frozen Cheese-Filled Tortellini
- 3 Tbsp. Extra Virgin Olive Oil, divided
- 1 Cup Onions, chopped
- 2 Garlic Cloves, minced
- 1/2 Cup Green Bell Pepper, chopped
- 1/2 Cup Red Bell Pepper, chopped
- 1/4 Cup Celery, chopped
- 1 - 10 oz. Can Diced Tomatoes and Green Chilies
- 1 teaspoon Sugar
- 1 teaspoon Cajun Seasoning
- 1 Tbsp. Cornstarch
- 2 Tbsp. Cold Water
- 1/2 Cup Whipping Cream
- 2 Tbsp. Fresh Parsley, chopped

Heat 1 Tablespoon Extra Virgin Olive Oil in a large heavy skillet. Saute sausage pieces until no longer pink. Add remaining 2 T. olive oil, onions, garlic, bell peppers and celery and saute for several minutes longer. Stir in tomatoes and green chilies, sugar and Cajun seasoning. Cover and simmer for 15 minutes. Meanwhile, cook tortellini according to package directions, about 4-6 minutes until tender. Drain. In a small bowl, stir cornstarch into cold water and add to mixture in skillet along with whipping cream. Simmer for about 5 minutes until thickened. Serve over cooked tortellini. Sprinkle with parsley. Makes 4-6 servings.