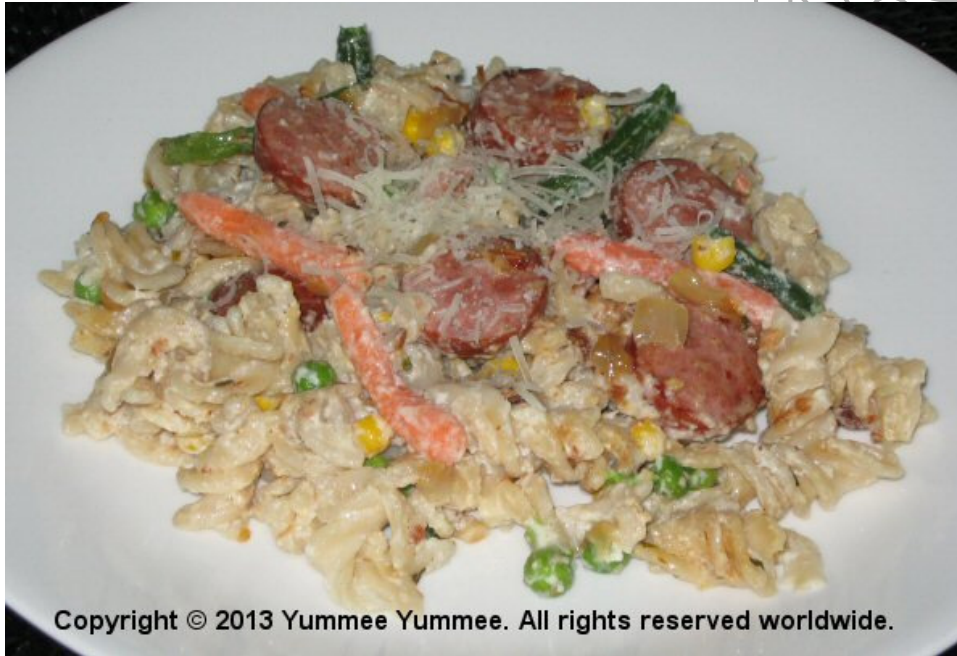


Creamy Smoked Turkey Spirals



- 1 (14 ounce) package smoked turkey sausage
- 1/4 cup chopped sweet onion
- 1/4 cup bacon bits
- 1 teaspoon dried garlic
- 1 teaspoon dried chives
- 2 tablespoons extra virgin olive oil
- 1 (16 ounce) package gluten free spiral shaped pasta
- 8 ounces frozen petite mixed vegetables
- 4 tablespoons butter
- 1 1/4 cups half and half cream
- 1/8 teaspoon ground nutmeg
- 2/3 cup shredded Pecorino-Romano cheese

Halve each link of turkey sausage lengthwise and cut into 1/4 inch slices. Cook and brown turkey sausage, onion, bacon bits, garlic, and chives in olive oil.

Cook pasta until tender and drain.

Meanwhile, melt butter in a large stockpot. Add mixed vegetables and stir for 1 minute. Add half and half cream and nutmeg. Bring mixture to a boil. Reduce heat and simmer for 6 minutes, or until vegetables are tender.

Toss cooked pasta in cream mixture. Add cooked turkey sausage mixture and Pecorino-Romano cheese. Mix well. Serve immediately and top with grated Parmesan cheese

Serves 4 to 6

Cook's Note: For this recipe, Yumee Yumee tested with a vegetable mix of carrots, green beans, peas, and corn. This is a great meal for getting kids to eat their vegetables. Add entire 16 ounce package of vegetables, if desired.

Variation: Add 1/2 teaspoon Italian Seasoning to cream mixture.

Yumee Yumee