



Ingredients

- ✓ ¾ package fettuccine noodles, broken in half (we use an Italian GF brand called IsiBisi)
- ✓ ½ cup chopped onion
- ✓ ¼ cup minced green bell pepper
- ✓ 1 clove garlic, minced
- ✓ 2 tsp EVOO
- ✓ 1 package Andouille sausage (Aidells)
- ✓ 2 tablespoons Cajun seasoning blend (such as Tony Chachere's®), or to taste
- ✓ ½ cup heavy cream
- ✓ ¾ cup shredded Cheddar cheese

Andouille Pasta Ya Ya

Pasta Ya Ya — aka Rattlesnake Pasta — is a favorite of ours, especially because it literally takes 15 minutes to make. This version is for andouille sausage, but it can be adapted to most Cajun proteins: shrimp, crawfish, even chicken. And if you want to use all of them - hey, double the base recipe and have yo'self a time!

Directions

1. Bring a large pot of lightly salted water to a rolling boil; stir in the fettuccine and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.
2. Meanwhile, heat the olive oil in a large skillet over medium heat. Sauté the chopped onion, green pepper, and garlic until the onion has softened and turned translucent, about 5 minutes.
3. Slice the andouille sausage into bite-size pieces. Add to the veg, simmer 5 minutes longer.
4. Pour in the heavy cream, heat, and stir to infuse with all the tasty goodness, then add the cheese, stirring until melted.
5. Add the pasta and stir well, bringing it to al dente.
6. Serve in large pasta bowls.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.