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## Creamy Tomato-Sausage Sauce with Shells

Prep Cook Time: 30 minutes

SERVES 4

### Ingredients:

8 oz medium pasta shells

1 tablespoon olive oil

1 to 1.5 lbs mild Italian sausage

2 cans diced tomatoes with green pepper, celery, and onions, undrained

½ teaspoon rosemary

½ teaspoon salt

¼ teaspoon pepper

1 teaspoon crushed red pepper

¾ cups Barber's Dairy Whipping Cream

½ cup grated parmesan

### Steps

1. Cook pasta; drain and keep warm.
2. Heat oil in large nonstick skillet. Remove sausage from casings and crumble into skillet. Cook stirring often, over medium heat 8 minutes until sausage is no longer pink.
3. Stir in tomatoes, rosemary, salt, black pepper, and crushed red pepper. Cook, uncovered for 6 minutes. Add Barber's Dairy Whipping Cream; cook, stirring often, 3 minutes until mixture begins to thicken.
4. Pour sauce over pasta; add cheese.