

THE PASTA EDIT / VOL. 001

Sausage Mac

35 MIN • 4 SERVINGS • FREE

THE INGREDIENTS

- 12 oz elbow macaroni
- 12 oz fully cooked smoked sausage, sliced into coins
- 1 tbsp neutral oil
- 2 tbsp unsalted butter
- 1 jar (15-16 oz) of your favorite Alfredo sauce
- ½ cup heavy cream
- 1½ cups freshly shredded sharp cheddar
- ½ cup shredded Monterey Jack
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp smoked paprika
- Black pepper and salt, to taste

THE METHOD

1. Boil macaroni in salted water until al dente. Drain, reserving ½ cup pasta water.
2. Heat oil in a large skillet over medium-high heat. Brown sausage coins for 4-6 minutes, turning once or twice. Transfer to a plate.
3. Reduce heat to medium-low. Melt butter in the same skillet, then pour in your favorite jarred Alfredo sauce and the heavy cream. Warm gently for 3-4 minutes, stirring often.
4. Stir in garlic powder, onion powder, smoked paprika, and black pepper. Keep the sauce over low heat so it stays smooth.
5. Add cheddar and Monterey Jack in batches, stirring until smooth. Do not boil after adding cheese.
6. Fold in macaroni and sausage. Add a splash of reserved pasta water if needed. Taste and season with salt only at the end.

KITCHEN NOTE — Your favorite jarred Alfredo sauce makes a quick creamy base. Shred the cheddar and Monterey Jack yourself for the smoothest melt, and taste before adding salt.