



# Kielbasa Veggie Pasta

A delicious dinner filled with flavor and fresh summer produce, featuring our smoked kielbasa



## Ingredients

- 1 Tablespoon olive oil
- 1 pkg (13 oz) Stoltzfus Meats smoked kielbasa, sliced and quartered
- 8 oz spaghetti
- 2 Tablespoon butter
- 1 medium (or 2 small) zucchini, diced
- 1 tomato, diced
- 3 ears fresh corn, cut off the cob (approx. 2 cups kernels)
- 4 cup fresh kale, coarsely chopped
- 3/4 teaspoon dried thyme
- Salt & pepper, to taste
- 1/2 cup heavy whipping cream
- 2/3 cup grated Parmesan
- Reserved pasta water

## Directions

1. Bring a large pot of generously salted water to a boil. Prep veggies and kielbasa.
2. Heat a large Dutch oven/skillet over medium-high heat. Add 1T olive oil. Add kielbasa to the pan and cook, stirring occasionally for about 5 minutes, or until the kielbasa is browned.
3. Add 2 T butter, zucchini, tomatoes, corn, dried thyme, and salt and pepper to the pan. Sauté, stirring frequently for 5 minutes, or until the tomatoes become saucy.
4. When the pot of water is boiling, cook the pasta according to the package directions, minus 1 minute. Reserve approx. 1/2 cup of the pasta water and drain the pasta.
5. Reduce the heat in the Dutch oven to low and add 1/2 cup heavy cream and 1/3 cup Parmesan. Stir and bring to low simmer until the cheese is melted and the sauce has thickened, approx. 1 minute. Add the chopped kale and the drained pasta and toss in the sauce. Gradually add the remaining Parmesan. If the sauce is too thick, add some of the reserved pasta water to the pan to help the cheese incorporate and the sauce thin. Toss until it is creamy.
6. Top with additional Parmesan and serve immediately.



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