



# Kielbasa Pasta



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## Introduction

Kielbasa pasta is a delightful dish that combines the rich flavors of Polish sausage with the comforting texture of pasta. This recipe is simple yet delicious, making it an excellent option for a quick weeknight dinner or a special gathering. It is both hearty and satisfying, perfect for those who enjoy a savory meal.

## Detailed Ingredients with Measures

- Kielbasa sausage: 1 pound, sliced
- Pasta: 12 ounces (penne or any preferred type)
- Olive oil: 2 tablespoons
- Onion: 1 medium, chopped
- Garlic: 3 cloves, minced
- Bell pepper: 1, chopped
- Crushed tomatoes: 14 ounces (canned)
- Italian seasoning: 1 teaspoon
- Salt: to taste
- Black pepper: to taste
- Parmesan cheese: for serving
- Fresh parsley: for garnish

## Prep Time

15 minutes

## Cook Time, Total Time, Yield

Cook Time: 20 minutes

Total Time: 35 minutes

Yield: 4 servings



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# Detailed Directions and Instructions

## Step 1: Prepare the Ingredients

Gather all the necessary ingredients including kielbasa, pasta, and vegetables to ensure you have everything ready for cooking.

## Step 2: Cook the Pasta

Bring a large pot of salted water to a boil. Add the pasta and cook according to package instructions until al dente. Drain the pasta and set aside.

## Step 3: Cook the Kielbasa

In a large skillet, heat a small amount of oil over medium heat. Add the sliced kielbasa and cook until browned and heated through, about 5-7 minutes.

## Step 4: Add the Vegetables

To the skillet with the kielbasa, add your choice of chopped vegetables. Sauté until the vegetables are tender, about 3-5 minutes.

## Step 5: Combine Pasta and Sauce

Add the cooked pasta to the skillet with kielbasa and vegetables. Stir to combine everything evenly.

See also [Perfect Espresso Martini Recipe to Impress](#)

## Step 6: Add Seasonings

Season the mixture with salt, pepper, and any additional spices or herbs

you prefer. Toss well to incorporate the flavors.

### **Step 7: Serve**

Remove the skillet from heat and serve the dish warm, garnished with parsley or grated cheese if desired.

## **Notes**

### **Note 1: Pasta Type**

You can use any type of pasta you prefer, such as penne, fusilli, or spaghetti.

### **Note 2: Vegetable Options**

Feel free to customize the vegetables based on what you have available or prefer, such as bell peppers, onions, or spinach.

### **Note 3: Kielbasa Alternatives**

If you want to try a different meat, smoked sausage or turkey sausage can be great substitutes for kielbasa.

### **Note 4: Leftovers**

This dish reheats well, so you can store any leftovers in an airtight container in the fridge for up to 3 days.



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# Cook techniques

## Sautéing

Sautéing involves cooking ingredients quickly in a small amount of oil or fat over relatively high heat. This technique is ideal for cooking kielbasa and vegetables to achieve a crispy texture.

## Simmering

Simmering is a gentle cooking method where food is cooked in liquid at a temperature just below boiling. This technique can help develop flavors when adding pasta to the kielbasa mixture.

## Combining flavors

Combining flavors is essential in cooking, especially when mixing cooked ingredients. Ensuring that the kielbasa and pasta are well-integrated with seasonings creates a harmonious dish.

## Pasta cooking

Proper pasta cooking is crucial for achieving the right texture. Cooking pasta until al dente ensures it maintains a slight firmness, enhancing the overall dish.

See also [Philly Cheesesteak Egg Rolls](#)

## Garnishing

Garnishing refers to adding a finishing touch to a dish, such as cheese or herbs. This not only enhances the appearance but also adds an extra layer of flavor.

## FAQ

**Can I use other types of sausage instead of kielbasa?**

Yes, you can substitute kielbasa with other types of sausage, but the flavor profile may change.

**What type of pasta works best for this recipe?**

Any pasta shape can work, but shapes that hold sauce well, like penne or fusilli, are preferred.

**How can I make this dish vegetarian?**

You can replace kielbasa with vegetarian sausage and include more vegetables or beans for protein.

**Can leftovers be stored?**

Yes, leftovers can be stored in an airtight container in the refrigerator for a few days.

**How do I reheat the pasta?**

Reheat the dish in a skillet over medium heat or in the microwave until warmed through, adding a splash of water if necessary to keep it moist.



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## Conclusion

Kielbasa pasta is a delicious and hearty dish that brings together the robust flavors of sausage and the comforting texture of pasta. It's a versatile meal that can be easily customized with seasonal vegetables and your favorite herbs, making it a perfect option for weeknight dinners or special gatherings.

## More recipes suggestions and combination

### **Creamy Mushroom Pasta**

Combine cooked pasta with sautéed mushrooms, garlic, and a creamy sauce for a rich and satisfying dish.

### **Penne Arrabbiata with Sausage**

Spice things up by adding kielbasa to a classic Arrabbiata sauce of tomatoes, garlic, and chili flakes.

### **Vegetable Stir-Fry Pasta**

Mix your favorite vegetables like bell peppers and broccoli with pasta and a stir-fry sauce for a healthy twist.

See also [Street Corn Chicken Rice Bowl](#)

### **Italian Sausage and Spinach Pasta**

Toss together Italian sausage, fresh spinach, and your choice of pasta with a light olive oil dressing for a delightful meal.

## Cheesy Garlic Pasta

Create a cheesy garlic pasta with kielbasa, heavy cream, and plenty of cheese, perfect for those who love rich and creamy dishes.



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