



# Smoky Sausage Noodle Dinner

## The Story Behind the Sausage

This recipe always reminds me of my grandson, Leo. He calls it “campfire pasta.” He once tried to cook it on a real camping trip. The smoke was so big, a neighbor called the fire department. I still laugh at that.

This meal matters because it brings everyone together. It is hearty and full of good feelings. It turns a regular Tuesday into something special. What is a meal that makes you feel cozy and happy?

## Getting Your Pot Ready

First, get your big pot of water boiling. Do not forget the salt. It makes the pasta taste so much better. It is the first step to a great dinner.

While that bubbles, cut your sausage. I like to use a smoked sausage. It gives the whole dish a deep, wonderful flavor. Fun fact: The smoky taste comes from slowly cooking the sausage over wood chips. Doesn't that smell amazing when it starts to sizzle?

## **The Magic of the Sauce**

This part seems tricky, but it is not. You make a simple paste with flour and oil. Then you whisk in the milk and broth. It will look a bit messy at first. Do not worry.

Keep stirring. You are making a creamy sauce without a big, heavy cream carton. This matters because it shows how clever cooking can be. You can make something rich with simple things. What is your favorite "magic" kitchen trick?

## **Bringing It All Together**

Now for the best part. You stir in the golden corn and that wonderful cheese. The cheese makes everything silky and rich. Then you add your pasta and that crispy sausage back in.

If the sauce is too thick, use a splash of the pasta water you saved. This is a chef's secret. The starchy water helps the sauce cling to every noodle. It makes everything just right.

## **Your Dinner, Your Way**

This dish is like a friendly blank canvas. You can use any pasta you have in the cupboard. Penne or bowties work just fine. You can also add a pinch more Cajun spice if you like a kick.

See also Presto Pesto Hamburger Mac

Cooking this way matters. It teaches you to trust yourself in the kitchen. Recipes are guides, not strict rules. Do you like to follow a recipe exactly, or do you like to add your own twist?





## Smoky Sausage Noodle Dinner

**Ingredients:**

| <b>Ingredient</b>      | <b>Amount</b>            | <b>Notes</b>                          |
|------------------------|--------------------------|---------------------------------------|
| Gemelli pasta          | 16 ounces                | or any pasta of your choice           |
| Smoked sausage         | 16 ounces                | cut into ¼-inch pieces                |
| Extra virgin olive oil | 1 tablespoon             |                                       |
| All-purpose flour      | 1 tablespoon             |                                       |
| Whole milk             | ¼ cup (61 g)             |                                       |
| Chicken broth          | 1 cup (8 ounces / 240 g) |                                       |
| Cajun seasoning        | 2 teaspoons              |                                       |
| Garlic powder          | 1 teaspoon               |                                       |
| Kosher salt            | ½ teaspoon               |                                       |
| Corn                   | 1 can (15 ounces)        | drained                               |
| Parmesan cheese        | 1 cup (100 g)            | freshly grated, plus more for serving |
| Fresh parsley          |                          | chopped for garnish                   |





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### A Cozy, Smoky Supper Story

Hello, my dear. Come sit with me for a moment. I want to tell you about this noodle dinner. It reminds me of my grandson, Leo. He loves anything with a little smoky flavor. This dish always makes him smile. I still laugh at that.

It is a simple one-pan meal. You just build the sauce right in the skillet. Doesn't that smell amazing? The sizzle of the sausage is the best sound. It means a good meal is coming. Let me walk you through it.

**Step 1:** First, get your pasta water boiling. Salt it well, like the sea. Cook your noodles until they are just tender. Do not forget to save a cup of that starchy water. We will need it later. It is our secret trick for a silky sauce.

**Step 2:** Now, let's brown our sausage. Heat a little oil in a big skillet. Add the sausage pieces in a single layer. You want them to get nice and crisp. (A hard-learned tip: do not crowd the pan. They will steam, not sear!). This part fills the whole kitchen with the most wonderful smell.

**Step 3:** Here is the magic. We make the sauce right in that same pan. Sprinkle in the flour and whisk. You are scraping up all those tasty brown bits from the sausage. This gives the sauce so much flavor. It is the heart of the dish.

See also [Slow Cooker Garlic Parmesan Potatoes](#)

**Step 4 & 5:** Slowly whisk in the milk. It will thicken up nicely. Then stir in your broth and all the seasonings. The Cajun spice makes it so cozy. Can you guess which spice makes it smoky? Share below!

**Step 6 & 7:** Stir in the sweet corn and that lovely Parmesan cheese. It will get all bubbly and happy. Now, bring your pasta and sausage back home to the skillet. Stir everything together. If the sauce is too thick, use your reserved pasta water. Just a splash at a time.

**Step 8:** Finally, a sprinkle of fresh parsley and more cheese. There. Is that not a beautiful sight? A complete dinner, made with love and a few good stories.

**Cook Time:** 25 minutes

**Total Time:** 35 minutes

**Yield:** 6 servings

**Category:** Dinner

## Three Tasty Twists to Try

This recipe is like a good friend. It is happy to change things up. Feel free to play with your food. I do it all the time. Here are some fun ideas for you.

**Veggie Lover's Delight.** Skip the sausage. Use a can of black beans instead. They are so hearty and good for you.

**Spicy Firecracker.** Add a pinch of red pepper flakes with the Cajun seasoning. It gives it a little kick. My Leo would love this one.

**Summer Garden Swap.** Use fresh zucchini from the garden. Chop it up and add it with the corn. It tastes like sunshine.

Which one would you try first? Comment below!



## My Favorite Ways to Serve It

This dinner is wonderful all on its own. But sometimes, a little extra makes it special. I love serving it in big, warm bowls. It just feels cozier that way.

A simple side salad with a tangy vinaigrette is perfect. It cuts through the richness. A slice of crusty, buttered bread is also lovely. You can mop up every last bit of sauce.

For a drink, a cold glass of apple cider is just right. The sweetness is a nice match. For the grown-ups, a pale ale works wonderfully with the smoky sausage. Which would you choose tonight?



## Smoky Sausage Noodle Dinner

# Storing Your Smoky Sausage Noodle Dinner

This dinner keeps beautifully in the fridge. Just let it cool first. Then pop it into an airtight container. It will stay good for up to three days.

See also - Wedding Gift Spaghetti Sauce Recipe

You can also freeze this meal for later. I freeze it in single-serving portions. This way, my grandson has a quick lunch ready. I once forgot to label a frozen container. We had a fun mystery dinner that week!

Reheating is simple. Add a splash of water or broth to a pan. Warm it slowly over medium heat. Stir it now and then until it is hot. This little bit of planning makes busy nights so much easier.

Have you ever tried storing it this way? Share below!

## Simple Fixes for Common Kitchen Hiccups

Is your sauce too thick? Do not worry. This happens to everyone. Just use that reserved pasta water. Add it one spoonful at a time. It will loosen everything up perfectly.

Getting the flour to mix in can be tricky. I remember when I rushed this step. I ended up with little flour balls. Whisk it slowly and scrape the pan. Those brown bits from the sausage add so much flavor.

If the dish is too spicy for you, use less Cajun seasoning. You can always add more later. Knowing these fixes builds your cooking confidence. A smooth sauce also makes the meal feel more special.



Which of these problems have you run into before?

## **Your Quick Questions, Answered**

### **Q: Can I make this gluten-free?**

A: Yes! Use your favorite gluten-free pasta. Also, use cornstarch instead of flour for the sauce.

### **Q: Can I make it ahead?**

A: Absolutely. Just follow the storage tips above. It reheats like a dream.

### **Q: What if I do not have corn?**

A: Try peas or chopped bell peppers instead. Use what you have in your pantry.

### **Q: Can I double the recipe?**

A: You sure can. Just use a very large pot for cooking. This is great for feeding a crowd.

### **Q: Any optional add-ins?**

A: A spoonful of cream cheese makes the sauce extra creamy. It is a lovely little trick.

\*Fun fact: The word “gemelli” means “twins” in Italian. The pasta looks like two strands twisted together!\* Which tip will you try first?

## Until Next Time, My Dear

I hope this recipe brings warmth to your table. It is a simple, happy meal. I love hearing about your own kitchen adventures.

Have you tried this recipe? Tag us on Pinterest! I would love to see your creation. Sharing food is one of life's greatest joys.

Happy cooking!

—Elowen Thorn.

You need to try this!



[Savorydiscovery.com](http://Savorydiscovery.com)

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