



Sunset  
Gourmet  
FOOD COMPANY INC.

[sunsetgourmet.ca](http://sunsetgourmet.ca)

## Sausage & Shrimp Penne

**4 cups cooked Penne pasta**

**2-3 smoked sausages cut into bite sized pieces**

**8-12 cooked shrimp**

**1 medium red onion, chopped**

**1 green & red pepper cut into strips**

**1 pkg Sunset Gourmet's Creamy Parmesan Artichoke Dip Mix**

**1 brick (250g) cream cheese**

**1 cup milk**

**¼ cup sour cream**

**¼ cup white wine**

**Salt and Pepper to taste**

Cook Penne pasta according to package directions and set aside.

In a bowl, mix Creamy Parmesan Artichoke Dip mix, cream cheese, milk and sour cream. Let sit until re-hydrated.

Meanwhile in a large skillet, sauté onions and peppers until almost cooked. Remove from pan and set aside. In the same skillet, add wine and smoked sausage bites. Cook on medium heat until most of the liquid is gone. Add peppers and onions back into pan and add the cream mixture. Cook on low until just heated. Finally, add cooked shrimp and penne.

*Recipe submitted by Tara Drake - Kitchener, ON - Thank you!*

• CREAMY PARMESAN ARTICHOKE DIP MIX