

## Creamy Cherry Tomato Pasta

4 Lbs Hot Italian Sausage Links  
2 Pint Cherry Tomatoes  
3 Large Tomatoes (romas, heirloom, beefsteak, whatever you like)  
2 Medium Tomatoes  
4 Cloves Garlic  
½ Cup Olive Oil  
4 Tbs Fresh Basil  
¼ Tsp Salt  
¼ Tsp Pepper  
1 8 oz Block Cream Cheese  
2 Boxes Pasta (Your choice of shape, I usually use a spiral shape.)

1. Preheat oven to 350°F. Put foil on the pan and spray with non-stick spray.
2. Dice up onions and place sausage and onions on a pan.
3. Bake for 35 mins.
4. Take out and slice sausage. Return to the pan and add tomatoes.
5. Mix olive oil, garlic, basil, salt, and pepper and pour mixture over pan.
6. Bake for 20 mins, and then keep checking. Once Tomatoes have started to burst, take them out.
7. Add the chunked block of cream cheese to the pan and return to the oven for about 10 mins.
8. Boil pasta according to pasta instructions.
9. Once cream cheese is softened and melty, take the pan out. The pan should have a lot of liquid in it.
10. Add the entirety of the sheet pan, liquid and all, to the pasta, and mix well.
11. Serve, top with grated parmesan.
12. Enjoy!