Baked Boursin Tomato Pasta with Chicken Sausage and Spinach



A twist on viral baked feta pasta: cherry tomatoes, sliced chicken sausage, garlic and Boursin roast together on a sheet pan, then get tossed with pasta, pasta water and spinach for a creamy one-pan-sauce weeknight dinner.

25 min · 4-6 servings · easy · Italian-American

INGREDIENTS

- ☐ **2 pints** cherry or grape tomatoes
- ☐ **12 oz (340 g)** cooked chicken sausage, sliced into coins
- ☐ **6-8 cloves** garlic, peeled, whole
- ☐ **1-2 wheels (5.2 oz / 150 g each)** Boursin cheese, garlic & fine herbs
- ☐ **3 tbsp** olive oil
- ☐ salt and pepper, to taste, plus salt for pasta water
- ☐ **1 lb (450 g)** short pasta, such as radiatori or rotini
- ☐ **1/2 cup** reserved pasta water, plus more as needed
- ☐ **5 oz (140 g)** baby spinach
- ☐ grated Parmesan, for serving (optional)
- ☐ fresh basil, chopped, for serving (optional)

METHOD

Roast

1. Heat the oven to 400°F (200°C) and line a sheet pan with parchment. Arrange the **2 pints** tomatoes, **12 oz (340 g)** sliced chicken sausage, **6-8 cloves** garlic and **1-2 wheels (5.2 oz / 150 g each)** Boursin on the pan, drizzle with
2. Roast 15-20 minutes, until the tomatoes burst and the sausage and cheese are golden and caramelized.

Cook the pasta

3. Meanwhile, boil the **1 lb (450 g)** pasta in well-salted water until al dente. Reserve **1/2 cup** pasta water, then drain.

Toss

4. Return the pasta to the pot and scrape in everything from the sheet pan. Add a splash of pasta water and the **5 oz (140 g)** spinach, then toss until the cheese turns creamy, the tomatoes break down and the spinach wilts; add more pasta water if needed.
5. Serve topped with grated Parmesan and chopped basil, with a Caesar salad on the side.

TIPS

– Use two wheels of Boursin for an extra creamy, cheesy sauce.

– The video says about 10 minutes in the oven; oven temperature and a 15-20 minute roast are assumed so the tomatoes fully burst and caramelize.

– Use precooked chicken sausage so it only needs browning in the oven.

– Start the pasta water while the pan roasts so everything finishes together, and don't forget to salt it.

– A simple Caesar salad on the side rounds this out into a full dinner.

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