

Recipe Name: Creamy Tomato Basil Pasta

Description: A rich and velvety pasta dish made with a luscious tomato sauce, fresh basil, and a hint of garlic. The perfect weeknight meal for pasta lovers! This dish combines the freshness of tomatoes with the creaminess of heavy cream, creating a comforting and flavorful sauce.

Ingredients:

- 1 pound of penne pasta
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 1 can (14.5 oz) crushed tomatoes
- 1 cup heavy cream
- 1/2 cup grated Parmesan cheese
- 1/4 cup fresh basil, chopped
- Salt and pepper to taste

Instructions:

1. Cook the penne pasta according to the package instructions until al dente. Drain and set aside.
2. In a large skillet, heat olive oil over medium heat. Add minced garlic and cook until fragrant, about 1 minute.
3. Pour in the crushed tomatoes and bring to a simmer. Cook for 5 minutes, stirring occasionally.
4. Stir in the heavy cream and Parmesan cheese. Season with salt, pepper, and optional red pepper flakes.
5. Let the sauce simmer for an additional 5–7 minutes until it thickens.
6. Add the cooked pasta to the skillet and toss until evenly coated with the sauce.
7. Garnish with fresh basil leaves before serving.

Price Category: \$\$ (moderate, due to the use of fresh ingredients and cream)

Cuisine Type: ITALIAN

Difficulty Level: MEDIUM

Prep Time: 25 minutes

Meal Type: Dinner, Lunch

Tags: pasta, creamy, tomato, basil, vegetarian