

Pasta with Spicy Sun-Dried-Tomato Cream Sauce

August 20, 2004



RECIPE SAVED

Ingredients

Makes (4 main-course) servings

1 tablespoon olive oil

4 large garlic cloves, finely chopped

1 cup chopped drained oil-packed sun-dried tomatoes

1 cup whipping cream

1 7.25-ounce jar roasted red peppers, drained, chopped

1/2 teaspoon dried crushed red pepper

1 cup chopped fresh basil leaves

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1 pound penne pasta

1 cup freshly grated Parmesan cheese

Step 1

Heat oil in heavy medium saucepan over medium heat. Add garlic; sauté 1 minute. Add tomatoes, cream, red peppers and crushed red pepper; simmer over medium heat 2 minutes. Stir in 1/2 cup basil and simmer 1 minute longer.

Step 2

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain, reserving 3/4 cup pasta cooking liquid. Return pasta to pot. Add sauce, cheese and 1/2 cup basil and toss to coat. Add enough reserved cooking liquid to pasta to moisten if dry. Season with salt and pepper.