

# Garlic-pesto Cream Sauce

1 pint heavy cream  
3 cloves garlic, minced/finely chopped  
2-3 tbsp. basil Pesto  
¼ cup mixed Italian cheese (parmesan, Romano, and mozzarella if desired)

Heat cream over med-low to medium heat in a medium sauce pan, stirring frequently. Add garlic and pesto sauce. Bring to a *low boil*, stirring almost constantly once it boils to prevent burning. Add cheese. Continue to heat at a *low boil* and stir for about 5 minutes, or until close to your consistency preference. Remove from heat and let sit for 5 minutes to cool slightly and finish thickening. Serve over penne pasta or tortellini. Refrigerate any leftovers, and reheat when you'd like to use (it will require stirring as the cream sauce will separate).

Serves about 4 people with appropriate amounts of pasta.

Recipe by Lissa Callahan - Reno, NV