

Creamy Tomato Pasta

Yield: 5 servings



Ingredients:

- 1 lb short pasta (like penne)
- 2 tablespoons olive oil
- 1 small yellow onion, finely chopped
- 2 cloves garlic, minced
- 1 pinch red pepper flakes (optional)
- $\frac{1}{2}$ teaspoon kosher salt, add more if needed
- $\frac{1}{2}$ teaspoon freshly ground black pepper, add more if needed
- 28 ounces crushed tomatoes
- $\frac{1}{2}$ cup heavy cream
- $\frac{1}{2}$ cup fresh basil leaves, chopped
- Grated parmesan cheese (for serving)

Steps:

- 1) Heat olive oil in a large pan over medium heat until shimmering. Add the onion and sauté until soft and translucent for 3 to 4 minutes. Add the garlic and red pepper flakes (if using) and sauté until fragrant for 30 seconds to 1 minute. Carefully pour in the crushed tomatoes; add the salt and pepper and mix. Cook and bring it to a simmer, uncovered, stirring occasionally, for 10 minutes. Set the heat to low and stir in the cream. Taste and season more salt and pepper if needed.
- 2.) While making the sauce, take a large pot of salted water and boil it. Add the pasta and cook al dente for about 10 minutes or follow package instructions
- 3.) Drain the pasta and add the sauce. Gently toss them together to mix. Add the basil and toss again, serve right away with grated parmesan.

For Judges Use Only

Please rate this pasta based on:

Taste _____ / 5 maximum score

Presentation _____ / 5 maximum score

Creativity _____ / 5 maximum score

Total Score: _____ / 15

Comments: _____
