Creamy Tomato Basil Pasta

Penne tossed in a silky tomato sauce with basil and Parmesan.



SERVES
4

PREP
10 min

COOK / ASSEMBLY
20 min

Ingredients

12 oz penne

1 tbsp olive oil

1 small onion, finely diced

3 garlic cloves, minced

2 tbsp tomato paste

1 can (14.5 oz) crushed tomatoes

1/2 cup heavy cream

1/3 cup finely grated Parmesan, plus more to serve

1/4 cup sliced fresh basil

Salt and black pepper, to taste

1/2 cup reserved pasta water

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How to Make It

1. Cook penne in salted water according to package directions. Reserve 1/2 cup pasta water before draining.

2. Meanwhile, soften onion in oil over medium heat 5 minutes. Add garlic and tomato paste; cook 1 minute.

3. Stir in crushed tomatoes and simmer 8 minutes. Reduce heat and stir in cream and Parmesan.

4. Toss in pasta and basil. Add pasta water a splash at a time until silky; season and serve with Parmesan.

Jane's Note

Add basil at the end to keep its fresh flavor.

Serving & Storage

Refrigerate leftovers promptly in shallow, covered containers for up to 3-4 days. Reheat cooked leftovers to 165 F. Keep fresh toppings separate.