



EASY FIVE MINUTE PASTA SAUCE

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It's easy and flavourful. So quick to make.

DIRECTIONS:

1. Prepare pasta of choice according to package directions. I mainly use ravioli or some filled pasta but it works well with just about anything. Literally anything because its pretty freaking good :)
2. Start the sauce immediately after you add the pasta of choice to the boiling water.
3. Add sun-dried tomato pesto and garlic to a frying pan over low heat, stir, then add sliced basil leaves and cream, let it simmer for 1-2 minutes.
4. When the pasta is cooked, drain but reserve 1/2 cup of water. Or if you are short on time like I always am I just use that measuring cup that had the cream and scoop up some pasta water. Rinses the cup and adds flavour. Its a win. Add the drained pasta directly to the pan with the sauce. Toss to combine and season with salt and pepper to taste. Add more pasta water if it's too thick or dry.
5. Serve with freshly grated Parmesan cheese.
6. Sit back and receive accolades. You worked all day AND made this gourmet meal. I let a family member make a salad as a side because it keeps them busy and they can learn about vegetables. This literally takes maybe 15 minutes to make.

INGREDIENTS:

3 tbsp sun-dried tomato pesto (I used PC Tomato Pesto) can use plain tomato paste or sun dried tomatoes

2 cloves garlic minced

3-4 fresh basil leaves sliced or 1 tablespoon dried basil

125ml/1/2 cup light/single cream (or heavy cream)

125ml/1/2cup reserved pasta water

salt to taste

pepper to taste

Parmesan cheese to serve

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