

CREAMY TOMATO
PASTA

Recipe by Kitchn

PAIR WITH:
"FERRINGTON VINEYARDS"
PINOT NOIR



INGREDIENTS

1 pound dry short pasta, such as penne
2 tablespoons olive oil
1 small yellow onion, finely chopped
2 cloves garlic, minced
Pinch red pepper flakes (optional)
½ teaspoon kosher salt, plus more as needed
¼ teaspoon freshly ground black pepper, plus more as needed
1 (28-ounce) can crushed tomatoes
½ cup heavy cream
½ cup chopped fresh basil leaves
Grated Parmesan cheese, for serving

PREPARATION

- Heat olive oil in a large, high-sided sauté pan over medium heat until shimmering.
- Add the onion and sauté until softened and translucent, 3 to 4 minutes.
- Add the garlic and red pepper flakes, if using, and sauté until fragrant, 30 seconds to 1 minute.
- Carefully pour in the crushed tomatoes.
- Add the salt and pepper and stir to combine.
- Bring to a simmer and cook, uncovered, stirring occasionally, for 10 minutes.
- Reduce heat to low and stir in the cream.
- Taste and season with additional salt and pepper as needed.
- Meanwhile, bring a large pot of salted water to a boil.
- Add the pasta and cook al dente, about 10 minutes or according to package instructions.
- Drain the pasta and add it to the sauce.
- Toss gently to combine.
- Add the basil, toss once more, and serve immediately with grated cheese.