

## **Creamy Blistered Tomato and Basil Pasta**



**Preparation time:** 35 min

**Difficulty:** Easy

## Ingredients

- Arugula: for garnishing
- Fresh Parmesan cheese: for garnishing
- Fresh basil: for garnishing
- Garlic, roughly chopped: 3 cloves
- Grape Tomatoes: 1 pint
- Heavy cream: 1/2 cup
- Olive Oil: 3 tbsp
- Pasta of your choice: 8 oz
- Pomi Crushed Tomatoes with Basil: 1 (13.8 oz) box

## For this recipe we used:

Crushed Tomatoes with Basil 13.8 oz



## Preparation

Make pasta night every night of the week! With our NEW Pomi Crushed Tomatoes with Basil, you can quickly and effortlessly create different sauces to suit any recipe.

1. Heat olive oil in a large skillet over medium-high heat. When the oil is hot, add the grape tomatoes along with 1/2 tsp of kosher salt. Cook for 5-6 minutes, until tomatoes have burst and begin to blister. Lower the heat, add the garlic, and cook for another minute, until the garlic is fragrant.
2. Add the crushed tomatoes and 1/2 tsp of kosher salt to the skillet with the blistered tomatoes and garlic. Simmer for 15-20 minutes, until the sauce has thickened.
3. While the sauce is simmering, cook pasta according to package instructions. Drain and set aside.
4. Stir the heavy cream into the tomato sauce and cook for 1-2 minutes more, just until flavors have melded. Add the drained pasta to the sauce and toss to combine. Serve with topped basil, parmesan cheese, and a handful of arugula.