



Blushing Penne Pasta

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings.

I reworked this recipe from an original that called for vodka and heavy whipping cream. My friends and family had a hard time believing a sauce this rich, flavorful and creamy could be light.

—Margaret Wilson, Hemet, California

Ingredients

1 package (16 ounces) penne pasta

2 tablespoons butter

1 medium onion, halved and thinly sliced

2 tablespoons minced fresh thyme or 2 teaspoons dried thyme

2 tablespoons minced fresh basil or 2 teaspoons dried basil

1 teaspoon salt

1-1/2 cups half-and-half cream, divided

1/2 cup white wine or reduced-sodium chicken broth

1 tablespoon tomato paste

2 tablespoons all-purpose flour

1/2 cup shredded Parmigiano-Reggiano cheese, divided

Directions

1. In a 6-qt. stockpot, cook pasta according to package directions. Drain; return to pot.

2. Meanwhile, in a large nonstick skillet, heat butter over medium heat; saute onion until lightly browned, 8-10 minutes. Add herbs and salt; cook and stir 1 minute. Add 1 cup cream, wine and tomato paste; cook and stir until blended.

3. Mix flour and remaining cream until smooth; gradually stir into onion mixture. Bring to a boil; cook and stir until thickened, about 2 minutes. Stir in 1/4 cup cheese. Stir into pasta. Serve with remaining cheese.

Nutrition Facts

1 cup: 335 calories, 10g fat (6g saturated fat), 34mg cholesterol, 431mg sodium, 47g carbohydrate (4g sugars, 2g fiber), 12g protein.

© 2022 RDA Enthusiast Brands, LLC