

Treasure Barrel

Creamy Tomato Garlic Pasta Recipe

10 min Prep time	**20 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Pasta

- [ ] 12 ounces penne or fettuccine pasta
- [ ] 1 tablespoon salt (for pasta water)
- [ ] 2 tablespoons unsalted butter
- [ ] 2 tablespoons olive oil

For the Sauce

- [ ] 6 cloves garlic, thinly sliced
- [ ] 1 can (28 ounces) crushed tomatoes
- [ ] 1 cup heavy cream, room temperature
- [ ] 1/2 teaspoon salt (or to taste)
- [ ] 1/4 teaspoon black pepper
- [ ] 1/2 cup freshly grated Parmesan cheese
- [ ] 1/4 cup fresh basil leaves, torn

For Serving

- [ ] Additional Parmesan for grating
- [ ] Fresh basil leaves for garnish

Instructions

1. Bring a large pot of water to a boil. Add the tablespoon of salt and then the pasta. Cook according to package directions until al dente, usually about 8-10 minutes. Remember to reserve about a cup of the pasta water before draining. Drain the pasta and set it aside.

2. While the pasta cooks, melt the butter with the olive oil in a large skillet over medium-low heat. Add the sliced garlic and cook gently for about 2-3 minutes, until it's fragrant and just starting to turn golden. You want it to smell amazing but not burn - so keep the heat moderate.

3. Pour in the crushed tomatoes and bring the mixture to a simmer. Let it cook for about 5-7 minutes, stirring occasionally, until it thickens slightly and the raw tomato taste mellows. You'll notice the color deepen a bit, which is exactly what you want.

4. Reduce the heat to low and stir in the heavy cream. Let it heat through for about 2 minutes - don't let it boil after adding the cream. Then stir in the salt, pepper, and most of the Parmesan cheese (save some for topping).

5. Add the drained pasta to the sauce along with about 1/4 cup of the reserved pasta water. Toss everything together until the pasta is well coated. If the sauce seems too thick, add a little more pasta water until it's the consistency you like.

6 Remove from heat and stir in the torn basil leaves. Taste and adjust seasoning if needed. Serve immediately with additional Parmesan grated over the top and a few fresh basil leaves for garnish. It's best enjoyed right away while it's hot and creamy.

Nutrition per serving

480 kcal	14 g	58 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- The sauce will thicken as it sits, so serve immediately for the best texture
- Leftovers can be reheated with a splash of milk or water to loosen the sauce
- For extra richness, you can use all butter instead of the butter-oil combination