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# Meatballs with Quick Pasta & Tomato Cream Sauce

Original from Mary Anne Quinn, a friend of a friend and I've adapted it here to serve with meatballs



## Servings: 4

1. In a medium sized non-metallic bowl combine the canned tomatoes, garlic, vinegar, EVOO and cream cheese. Set aside to blend the flavors. (Can be made several hours ahead - just cover the bowl and allow it to sit at room temp for up to 3 hours.)
2. Meanwhile, bring a large pot of water to a boil; add salt (about a tablespoon per gallon of water). Add pasta and cook to al dente (slightly resistant to the tooth, but without any crunch).
3. Have the cheese and basil ready. Drain the pasta and add to the bowl with the tomato sauce. Stir around until you don't see any streaks of cream cheese.
4. If serving with meatballs, warm them in the microwave. Scoop pasta portions onto plates and top with a hot meatball and the grated cheese and basil. Serve. The pasta mixture (with sauce) can also cool to room temp. Serve portions with a heated meatball on top and garnish with cheese and basil.

- 15 ounces diced tomatoes, canned, with juice
- 2 cloves garlic, smashed
- 1 tablespoon red wine vinegar
- 1/4 cup EVOO, or less if you'd prefer
- 4 ounces cream cheese, chopped up some
- 1/4 cup fresh basil, shredded or sliced
- 1/2 pound penne rigate
- 1/2 cup Parmigiano-Reggiano cheese, grated, for garnish
- 4 large meatballs (ready made, or make your own), optional

*Per Serving (excluding unknown items): 455 Calories; 25g Fat (48.3% calories from fat); 10g Protein; 49g Carbohydrate; 3g Dietary Fiber; 31mg Cholesterol; 99mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 4 1/2 Fat; 0 Other Carbohydrates.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**