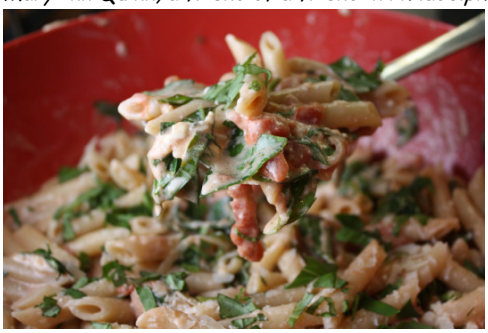
Pasta with Tomato Cream Sauce

MaryAnn Quinn, a friend of a friend in Philadelphia



A simple preparation - great for a gathering

28 ounces tomatoes, canned, diced with juice

8 ounces cream cheese, cubed

2 cloves garlic, minced

1 bunch basil, minced

2 tablespoons red wine vinegar

1/2 cup olive oil

1 cup shredded Parmesan cheese

1 pound penne pasta

Serving Ideas: This can be an entree, although when it was first served to us, it was a side dish. If serving as an entree you can put some chopped or slices of chicken on top.

Pasta, Vegetables/Sides, Vegetarian

Carolyn T's Blog - Tasting Spoons:
http://tastingspoons.com

Servings: 10

Preparation Time: 10 minutes

This takes about 5 minutes to prepare the sauce and it's DONE! You can use any kind of pasta, but choose one that will hold some of the sauce (i.e., not linguine or spaghetti) in its crevices. These days it seems odd to let food sit at room temp for several hours, but when I was first served this, it was left out and later served to 30 people without a problem. A double batch was JUST enough (small servings) for 30 with an entree, green salad and ample appetizers. My favorite tomatoes are Muir Glen fire roasted, but any brand will really be fine. Muir Glen is carried at Whole Foods.

1. Combine all ingredients (except pasta and cheese) in a large bowl, cover and allow to sit for several hours at room temperature.
2. Boil pasta just until barely tender, drain, add sauce to pasta, stir and pour into a large serving bowl. Sprinkle cheese on top and additional basil, if desired.

Per Serving (excluding unknown items): 394 Calories; 22g Fat (49.3% calories from fat); 11g Protein; 39g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 324mg Sodium. Exchanges: 2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 4 Fat; 0 Other Carbohydrates.