

Alfredo Sundried Tomato Pasta

Serves four

1 tsp. olive oil
1 cup chopped sundried tomatoes in olive oil
6 garlic cloves – minced
1/3rd cup unsalted butter
1-cup cream
1 ½ cups shredded Parmesan cheese
¼ cup chopped basil leaves
Black pepper
Red chili flakes (optional)
about 8 oz. of raw pasta of your choice – cooked and drained
Shredded Parmesan cheese for serving

Sautee the sundried tomatoes and the garlic in the olive oil for about five minutes. Work on medium heat and stir often so the garlic does not burn. Set it aside.

Melt the butter in a heavy bottom pot and add the cream. Simmer on low heat until it reduces by 1/3rd. Whisk often and be careful that it does not overflow.

Once it has reduced, add the Parmesan cheese and mix until the cheese melts. Add the sautéed sundried tomatoes and mix. Turn off the heat and add the basil, black pepper and chili flakes if using. Mix well.

Add the cooked pasta and mix. Serve with extra Parmesan cheese.