

Pink Sauce Pasta



The most delicious pink sauce pasta with a cheesy tomato cream sauce. So simple and so delicious!

Course	Main Course
Cuisine	American
Prep Time	10 minutes
Cook Time	10 minutes
Servings	4 people
Calories	459kcal
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Ingredients

- 300 g pasta of choice, I used penne
- 2 tbsp butter
- 1 tbsp olive oil
- 1 small red onion, minced
- 4 garlic cloves, minced
- 1.5 cups tomato passata (or puree or sauce-not tomato paste)
- 1 tsp dried basil
- 1 chicken bouillon cube, crumbled
- pinch sugar
- sprinkle of red chili flakes
- salt and pepper to taste
- 1/2 cup heavy cream
- 1/2 cup milk
- 1/3-1/2 cup shredded mozzarella cheese

Instructions

1. Cook the pasta to al dente according to package instructions, then drain, reserving some of the pasta water.
2. Heat a large skillet over medium heat and add the butter and olive oil. Once the butter has melted, add the onion and cook for 4-5 minutes until softened. Add the garlic and cook for another minute.
3. Add the tomato passata, dried basil, crumbled chicken bouillon cube, sugar, red chili flakes and salt and pepper to taste. Simmer for a few minutes, then add the cream, milk and the shredded mozzarella.
4. Add the cooked pasta, toss to combine and warm through for a few minutes. If sauce is too thick, add a splash of pasta water. Enjoy immediately!

Notes

You can add shrimp or chicken, or serve this on the side of steak. But plain like this is just delicious!

Nutrition

Calories: 459kcal