



Sun-Dried Tomato Alfredo Sauce



Ingredients:

- ¼ cup pureed sun-dried tomatoes (see note)
- 1 cup heavy cream
- 4 tablespoons butter
- ½ cup grated parmesan cheese

Method:

1. Add the cream and butter to a skillet. Bring it to a simmer over medium heat and stir until the butter has melted. Add the pureed sun-dried tomatoes and continue stirring. Let the sauce thicken.
2. Once the pasta is cooked, transfer it to the skillet using tongs or a pasta spoon. Add the parmesan cheese and toss the pasta in the sauce until it is well coated and the cheese has melted.

Note:

Recommend buying an 8.5-ounce jar of sun-dried tomatoes packed in oil and pureeing the whole thing using a blender. You will have leftover pureed tomatoes, so save the unused puree. Use it on sandwiches, or add it to tomato sauce for another pasta dinner later in the week. It is also delicious stirred into soups.