



Creamy Sun-Dried Tomato Pasta



Ingredients:

- Salt
- 1 lb. Linguini
- 1 (7-ounce) Jar sun-dried tomatoes in oil
- Olive oil, as needed
- 3 medium shallots, thinly sliced
- ½ tsp crushed red pepper
- 1½ cups heavy cream
- 2 garlic cloves
- ½ cup grated Parmesan

Method:

1. Bring a large pot of water to a boil. Season with 3 big pinches of salt. Add the pasta and cook until al dente, about 3 minutes less than the package directions indicate. Reserve 2 cups of pasta water and drain.
2. While the water comes to a boil, heat a large pot over medium-high heat. Add ¼ cup of the sun-dried tomato oil. (If you can't extract a full ¼ cup oil from the jarred sun-dried tomatoes, add olive oil.) Add the shallots and cook, stirring occasionally, for 6 minutes, until golden and translucent, with crisp dark spots on the edges.
3. Spoon the sun-dried tomatoes onto a cutting board, leaving any remaining oil behind, and finely chop the tomatoes. Add the tomatoes and crushed red pepper to the pot. Cook, stirring constantly, for 1 to 2 minutes, until the tomatoes develop a few charred spots.
4. Add the cream and bring to a boil. Adjust heat to medium, and vigorously simmer the sauce while constantly stirring until the cream goes from a pale, peachy orange to a vibrant, deep orange, about 4 minutes. Season with a hefty pinch of salt.
5. Pull the pot off the heat and, using a microplane or the fine side of a grater, grate the garlic cloves directly into the sauce. Add the al dente linguine, Parmesan and 1 cup of the pasta water. Toss to combine, return to medium heat and continue cooking for 2 to 3 minutes, stirring continuously, until the sauce clings to the pasta. Taste and add salt as needed. Add more pasta water, if needed to loosen the sauce, and serve warm.