

Creamy Pasta for 25



What?

1. Sundried tomatoes in olive oil : 3 jars
2. Silken tofu : 2 packs
3. Pasta : 3 packs, 16 oz each
4. Minced garlic : ½ cup (optional)
5. Fresh basil : 2 cups
6. Red pepper flakes (optional)
7. Salt

How?

1. Bring water to boil in a large pot. Add 1 tb salt
2. Lower heat to medium and add pasta. Cook 10-12 minutes till al-dente, not mushy (see directions in package)
3. Blend tofu, sun dried tomatoes, garlic (optional) and 1 ½ cups basil to a thick sauce like mixture
4. Drain pasta in colander (do not run under cold water)
5. Return pasta to pot
6. Gently mix in the blended sauce, remaining ½ cup basil into the pasta
7. Transfer to half-size pan and let cool for 10 mins
8. Sprinkle with salt and pepper flakes (optional)
9. Wrap with aluminum foil or saran wrap