

Penne Pasta with Sun-Dried Tomato Cream Sauce by Lynn's Recipes



Lynn demonstrates how to make a simple pasta dish, Penne Pasta with Sun-Dried Tomato Cream Sauce that is great for dinner. You can add roasted chicken, if desired. From verybestbaking.com.

Ingredients:

- 2 cups (8 ounces) dry penne pasta
- 1/3 cup sun-dried tomatoes, chopped (not the ones packed in oil)
- 1 can (12 ounces) 2% low fat evaporated milk
- 2 cups (8 ounces) shredded four or six cheese Italian style cheese blend
- 1 teaspoon dried basil
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground pepper
- 1/4 teaspoon red pepper flakes, optional

Prepare pasta according to package directions, adding sun-dried tomatoes to boiling pasta for the last two minutes of cooking time; drain.

In a medium saucepan, combine evaporated milk, cheese, basil, garlic powder, pepper, and red pepper flakes. Cook over medium to medium-low heat, stirring until cheese is melted. Remove from heat.

Add pasta and sun-dried tomatoes to the cheese sauce; stir until combined.

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