

LINGUINE WITH CREAMY 'NDUJA TOMATO SAUCE

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COOK TIME: 20mins

SERVES: 4

CALORIES: 517 kcal (PER SERVING)

INGREDIENTS

400 g/14 oz linguine
3 tbsp olive oil
2 shallots, finely chopped
4 garlic cloves, minced
3 tbsp tomato paste
1 tsp each: salt, black pepper, dried thyme
100 g/3.5 oz 'Nduja
(use 50 g/2 oz for a milder taste)
1 tbsp lemon juice
50 g/2 oz sun-dried tomatoes, without oil,
finely chopped
 $\frac{3}{4}$ cup/180 ml cream 20% fat
30 g/1 oz grated Parmesan
2 tbsp chopped parsley

DIRECTIONS

Bring a large pot of generously salted water to a boil.

Meanwhile, get all the prep done before you start making the sauce: finely chop the shallots and mince the garlic. Chop the sun-dried tomatoes and parsley.

Add linguine to the boiling water and cook until al dente. Scoop up 1 cup cooking water, then drain.

In the meantime, heat oil in a large skillet over medium-low. Add shallots and garlic, cook until soft and fragrant, about 3 minutes. Add tomato paste, cook for 2 minutes stirring constantly. Add salt, black pepper and thyme. Stir in 'Nduja, cook for 1 minute. Add lemon juice and sun-dried tomatoes.

Add $\frac{1}{2}$ cup cooking water, stir until smooth. Pour in cream and bring to a simmer. Then stir in Parmesan.

Add parsley and linguine, toss to combine. If needed, add more pasta cooking water. Finish off with black pepper. Serve immediately.

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