

# SUN-DRIED TOMATO RIGATONI

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COOK TIME: 15mins

SERVES: 4

CALORIES: 349 kcal (PER SERVING)

## INGREDIENTS

9 oz/250 g rigatoni  
2 tbsp olive oil  
4 garlic cloves, grated  
3 tbsp double concentrated tomato paste  
1 tsp salt, black pepper,  
sweet paprika, dried thyme  
1 cup/240 ml half-and-half  
½ cup/50 g grated pecorino  
3 oz/80 g sun-dried tomatoes, drained  
2 tbsp chopped basil leaves  
crushed red pepper flakes, for serving

## DIRECTIONS

Bring a large pot of generously salted water to a boil, add rigatoni and cook until al dente. Drain, reserving ½ cup cooking water.

Get your prep done before you start to cook: finely grate the garlic cloves, chop the basil leaves and sun-dried tomatoes.

Heat a large skillet over low heat. Add oil and garlic, sweat for 1 minute or until fragrant. Add tomato paste and cook for 2 minutes, stir frequently. Stir in salt, pepper, paprika and thyme. Add cream and stir until completely combined. Stir in pecorino and bring to a simmer.

Add sun-dried tomatoes and cooked rigatoni. Toss for 1 minute to blend the flavors. Add basil leaves and ¼ cup cooking water. Stir until glossy. Taste and adjust salt. Add more cooking water, if needed.

Sprinkle with freshly ground black pepper and red pepper flakes. Serve with a side salad. Enjoy!

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