

PASTA WITH NO-COOK SPICY TOMATO SAUCE

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COOK TIME: 15mins

SERVES: 4

CALORIES: 413 kcal (PER SERVING)

INGREDIENTS

11 ounces/300 g pasta, use your favorite shape

7 ounces/200 g sun-dried tomatoes, drained

2 tbsp oil from sun-dried tomatoes

2 large garlic cloves, smashed

2 tbsp toasted pine nuts

½ tsp salt, black pepper, dried oregano

9 ounces/250 g ricotta

2 ounces/50 g grated parmesan, more for serving

2 tbsp harissa paste, or your favorite chili paste

20 large basil leaves

DIRECTIONS

Cook the pasta al dente in generously salted water. Drain, reserving 1 cup cooking water.

While the pasta is boiling, prepare the tomato sauce.

To your food processor, add the remaining ingredients. Blend until finely chopped.

When the pasta is ready, add the prepared sauce and ½ cup cooking water. Toss to combine. Add more cooking water, if needed. Taste and adjust salt.

Serve warm or at room temperature with a big side salad. Enjoy!

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