

Basil Ziti Pasta

Ingredients

1 TBS of Olive Oil
¼ tsp. Red Pepper Flakes
28 oz. can of Crushed Tomatoes
3 cups water
½ cup Heavy Whipping Cream
½ cup Parmesan Cheese
¼ tsp of Fresh Basil, diced
6 cloves Garlic
Salt and pepper
12 oz. Ziti Pasta
1 cup shredded Mozzarella

Prepare

Preheat oven to 475. Place oven rack in the middle, measure water and pasta. In the skillet, combine oil, garlic, pepper flakes and ½ teaspoon, salt, heat over medium heat until fragrant (this takes about a minute). Add tomatoes, ziti, water, and ½ tsp. salt. Cover and cook, simmer until ziti is almost tender. Add basil, cream and parmesan while pasta is cooking. Season with salt and pepper to taste. Sprinkle mozzarella evenly over pasta. Put skillet in oven. Bake until cheese has melted and browned. This takes about 10 minutes at 350.

