

Creamy Tomato Pasta



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MAKING THIS RECIPE

Ingredients

Enough pasta for two servings
1 can chopped tomatoes
120ml heavy cream
3 cloves garlic, minced
1 onion, roughly chopped
2 tsp [Lemon Pepper](#)
1 tsp [Wild Herb Sea Salt](#)
A dash of olive oil
Parmesan cheese for garnish

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Method

Step 1:

In a pot of boiling water, cook the pasta until *al dente*, or slightly firm.

Step 2:

While the pasta is cooking, heat a dash of olive oil in a pan over a low flame.

Step 3:

Add the onions and cook until translucent, around 5 minutes.

Step 4:

Add the garlic and cook for a further minute on a medium flame.

Step 5:

Add the chopped tomatoes, Lemon Pepper and Wild Herb Sea Salt, mixing well. Reduce to a simmer and cook for a further 2 minutes.

Step 6:

Add the heavy cream and gently stir into the pasta sauce. Cook for a further minute before adding the pasta to the sauce and mixing together.

