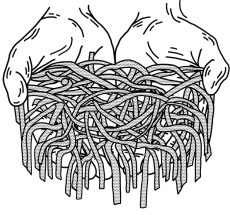


*Real Pasta*



# Creamy Sundried Tomato Angelhair

**Recipe from  
Real Pasta**

A Very quick & easy recipe  
to put together but sure to  
knock ya socks off.

Prep time: 5-10 min

Cook time: 10-15 min

Serves: 2-3

## Method

- Heat a splash of oil from the sundried tomatoes in a medium fry pan. Add the onion and gently sauté
- Get a pot of water on for the pasta! - When onion starts becoming translucent, add yellow caps, gently sauté a few mins then add garlic and sauté further 2 mins
- Roughly Chop & add the sundried tomatoes with the tomato puree, cream, thyme. Season gently with salt & pepper
- You want this sauce to simmer gently on a low heat for about 5 - 8 mins, make sure to time that in with cooking the pasta
- Once you have cooked your pasta, the sauce may look a little thick, if desired add 1 - 2 Tbsp of pasta water into the pan to loosen the sauce a litte. Drain pasta & add to the pan, gently swirl to coat every strand.
- Taste and check seasoning, add salt and pepper if required. Grate as much parmesan as desired on top & ENJOY!!

## Ingredients

- 1 medium onion, finely diced
- At least 2 garlic cloves, crushed
- 1/2 yellow capsicum, diced
- 1 pkt of Real Pasta - Angelhair
- 1/4 Cup sundried tomatoes
- 3/4 Cup tomato puree
- 1/4 Cup cream
- 1/2tsp dried thyme
- Salt & Pepper
- Parmesan to serve



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