

Tomato-Cream Sauce for Pasta



Rated: ★★★★★

Prep Time: 5
Minutes

Ready In: 20
Minutes

Submitted By:
Kimber

Cook Time: 15
Minutes

Servings: 5

"Creamy red sauce seasoned Italian style with garlic, basil and oregano."

INGREDIENTS:

2 tablespoons olive oil	1/4 teaspoon dried oregano
1 onion, diced	1/4 teaspoon salt
1 clove garlic, minced	1/8 teaspoon ground black
1 (14.5 ounce) can Italian-style	pepper
diced tomatoes, undrained	1/2 cup heavy cream
1 tablespoon dried basil leaves	1 tablespoon butter
3/4 teaspoon white sugar	

DIRECTIONS:

1. In a saucepan, saute onion and garlic in olive oil over medium heat. Make sure it doesn't burn. Add tomatoes, basil, sugar, oregano, salt and pepper. Bring to boil and continue to boil 5 minutes or until most of the liquid evaporates. Remove from heat; stir in whipping cream and butter. Reduce heat and simmer 5 more minutes.

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easy.
-- Angela Sackett*



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