

Penne with Creamy Tomato Sauce and Basil

Serves 4-6

Ingredients

- 1 lb. penne or other pasta of your choice
- 2 tbsp. Earth Balance buttery spread
- 2 cloves minced garlic
- 2 tbsp. flour
- 2 cups plain unsweetened almond or cashew milk
- ½ tsp. salt (more or less to taste)
- ¾ tsp. red pepper flakes (more or less to taste)
- 1 cup tomato puree (I just used canned tomato puree)
- ½ cup roughly chopped fresh basil



Directions

- 1) Cook the pasta according to package directions, or until al dente. Drain.
- 2) In the same pot you used to cook the pasta, melt the Earth Balance. Add the garlic and sauté until softened. Slowly add the flour and whisk until all of the flour has been absorbed into the Earth Balance.
- 3) Whisking constantly, add the almond or cashew milk and bring to a low boil.
- 4) Add the salt, red pepper flakes, and tomato puree and cook over medium-high heat until slightly thickened, about 5-10 minutes. (If the sauce is still too thin, whisk in 1 tbsp. cornstarch or bring it to a boil and cook it a little longer).
- 5) Add the pasta into the sauce and cook just until heated through. Stir in the basil and serve.