
Pasta Mafalda

Hugo's rotisserie Restaurant - Pittsburgh, PA
Pittsburgh Chefs Cook Book - 1989

Servings: 2

1/4 pound your favorite pasta, cooked al dente
1 cup diced tomatoes, fresh peeled
1/2 teaspoon fresh chopped oregano
1/2 teaspoon fresh chopped basil
1/2 teaspoon minced garlic
1/4 cup heavy cream
fresh grated Parmesan cheese
chopped parsley
fresh ground pepper (to taste)
salt (to taste)
2 tablespoons olive oil

Saute' the oregano, basil and garlic in olive oil until aromatic. Add the tomatoes. Simmer.

Crush the tomatoes lightly with the back of a spoon. Add the parsley, salt, pepper and parmesan cheese. Finish with heavy cream.

Cook and drain the pasta. Rinse lightly. Toss together with sauce.

Serve on a preheated plate. Top with more Parmesan cheese.

Pasta

Per Serving (excluding unknown items): 242 Calories; 25g Fat (89.4% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 41mg Cholesterol; 19mg Sodium. Exchanges: 1 Vegetable; 0 Non-Fat Milk; 5 Fat.