

Sun Dried Tomato-Basil Pasta

Recipe from Chelsea at www.mmmcafe.blogspot.com

2 cups (8 oz.) dry penne pasta
8 sun-dried tomatoes, chopped (about 1/3 cup)
1 can (12 fl. oz.) Evaporated Lowfat 2% Milk
2 cups (8-oz. pkg.) shredded Italian-style four-cheese blend
1 bunch fresh basil
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper

Prepare pasta according to package directions, adding sun-dried tomatoes to boiling pasta water for last two minutes of cooking time; drain.

Meanwhile, combine evaporated milk, cheese, basil, (leaving some basil for garnish) garlic powder and pepper in medium saucepan. Cook over medium-low heat, stirring occasionally, until cheese is melted. Remove from heat.

Add pasta and sun-dried tomatoes to cheese sauce; stir until combined. Garnish with additional basil and serve.

Serves 4.

Recipe adapted from Taste of Home.