



Creamy Sun-Dried Tomato Cavatappi

Not your average weeknight dinner, this Creamy Sun-Dried Tomato Cavatappi is a bold and comforting twist on classic pasta. Packed with tangy sun-dried tomatoes and a luxuriously smooth sauce, it comes together in just 30 minutes, a guaranteed crowd-pleaser you'll want to make on repeat.

Ingredients (4 Servings)

Shopping List

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| ☐ 12 oz (340 g) cavatappi pasta | ☐ 2 tbsp olive oil |
| ☐ 3 cloves garlic, minced | ☐ ½ cup sun-dried tomatoes in oil, chopped |
| ☐ 1 cup cherry tomatoes, halved | ☐ ½ tsp red pepper flakes (optional) |
| ☐ 1 cup heavy cream | ☐ ½ cup grated Parmesan cheese |
| ☐ Salt and black pepper to taste | ☐ Fresh basil leaves, for garnish |

Preparation

Bring a large pot of salted water to a boil. Cook the *cavatappi* until al dente according to package instructions. Drain, reserving ½ cup of the pasta water.

In a large skillet, heat olive oil over medium heat. Add garlic and sauté for 1 minute until fragrant. Add chopped sun-dried tomatoes and cherry tomatoes, and cook for 3-4 minutes until tomatoes start to soften.

Lower the heat and pour in the heavy cream. Stir in the Parmesan cheese and red pepper flakes. Simmer for 3-5 minutes until the sauce thickens slightly.
Season with salt and pepper.

Add the cooked *cavatappi* to the sauce and toss to coat.
If needed, use a splash of reserved pasta water to loosen the sauce.

Serve hot, topped with fresh basil leaves and extra Parmesan if desired.