



Mezze Maniche with Creamy Tomato and Basil Sauce

Creamy tomato and basil sauce coats perfectly al dente mezze maniche, creating a simple yet flavorful Italian pasta dish. Finished with fresh basil and Parmesan for a classic, comforting meal. It's an Italian classic that comes together in 30 minutes.

Ingredients (4 Servings)

Shopping List

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| ☐ 8.8 oz (250g) Mezze Maniche pasta | ☐ 14 oz (400g) canned chopped tomatoes |
| ☐ 1 small onion, finely chopped | ☐ 2 cloves garlic, minced |
| ☐ 100ml heavy cream | ☐ 3 tbsp olive oil |
| ☐ Salt and pepper to taste | ☐ Fresh basil leaves, torn |
| ☐ Grated Parmesan cheese for serving | |

Preparation

Cook the pasta:

Bring a large pot of salted water to a boil. Add the mezze maniche and cook according to package instructions until al dente. Drain and set aside, reserving 1/2 cup of pasta water.

Prepare the sauce:

In a large skillet, heat the olive oil over medium heat. Add the chopped onion and sauté for 3-4 minutes until translucent. Add the garlic and cook for another minute.

Add the tomatoes:

Pour in the canned chopped tomatoes, season with salt and pepper, and simmer for 10 minutes, stirring occasionally.

Creamy touch:

Reduce the heat and stir in the heavy cream. Mix well until the sauce becomes smooth and creamy. If the sauce is too thick, add a little reserved pasta water to reach desired consistency.

Combine pasta and sauce:

Add the cooked mezze maniche to the skillet and toss gently to coat with the sauce. Let it cook together for 2-3 minutes for flavors to meld.

Finish and serve:

Remove from heat, sprinkle with fresh basil leaves and grated Parmesan cheese. Serve immediately while hot.