

Basil Cream Pasta

Ingredients:

- Half a package of spaghetti noodles
- 4 Roma tomatoes
- ½ cup of cashews
- 1 tsp. tomato paste
- ¼ cup of water
- 1 garlic clove, minced
- 1 Tbsp. of oil
- 1 tsp. of salt
- 1 tsp. of pepper
- ¼ cup of fresh basil

Directions:

- Boil spaghetti noodles until soft.
- To make the sauce blend together cashews, tomatoes, tomato paste and water.
- Blend for 30 seconds or until everything is well blended.
- In frying pan add oil and garlic.
- Brown the garlic, but do not burn it.
- Add sauce to frying pan and let simmer for 3 to 5 minutes to let it thicken.
- Add salt in with the sauce.
- Cut up fresh basil while waiting for the sauce to thicken.
- Drain water from pasta and add to sauce and stir.
- Add fresh basil and pepper and stir all together.