



## Tomato and Blue Cheese Sauce with Pasta Shells

1 lb Pasta Shells \*

Cook according to package directions, strain and tent to keep warm

Sauce

1 TBS Olive Oil

1/2 Cup onion – diced\*

1/4 TSP Red Pepper Flakes

1/4 TSP Black Pepper\*

1 TBS Tomato Paste\*

1 TBS Garlic – minced\*

1 can diced tomatoes in juice (14oz)

2 TBS Balsamic Vinegar

1/2 cup heavy whipping cream

1/3 to 1/2 cup Blue Cheese Crumbles\*

Chopped Fresh Basil for garnish

Salt to taste

Heat oil in large sauté pan.

Add onion, pepper flakes, and black pepper – cook 3 minutes until onion is translucent.

Add tomato paste and garlic, sauté for 1 minute.

Stir in diced tomatoes and vinegar.

Bring to a boil and cook, uncovered for 5 minutes or until thickened.

Add cream, simmer for 1 minute.

Stir in cheese, basil and cooked shells.

Taste and adjust salt as needed.

Serves 6-8