



Pasta With Creamy Tomato Sauce

From the kitchen of Katie Oberton/Adapted from “Pinch of Yum” by Lindsay Ostrom

This pasta recipe is quick, easy, and delicious! Perfect for people with busy schedule that want an affordable, healthy option for their family.

INGREDIENTS:

- 1 pound of pasta
- 1 jar of tomato sauce
- 1 cup cashews
- 1/4 cup water
- Salt and herbs to taste

METHOD:

1. Cook pasta according to directions. Drain and toss with sauce over low heat.
2. In blender or food processor, blend the cashews with the water. Blend until smooth.
3. Add cashew sauce to the pasta. Stir until well blended.
4. Top pasta with meat, salt or herbs, vegetables, or whatever you may like. I prefer to add in peas and spinach (like in the picture).



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