

Mama Mia Bowtie Pasta With Homemade Marinara Ricotta & Basil

Ingredients

1 28 oz. can whole peeled tomatoes
2 tablespoons extra virgin olive oil
4 cloves garlic, minced
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 pound [Barilla](#) Farfalle pasta
Part-Skim Polly-O ricotta
Fresh Basil, minced



Directions

1. In a blender, puree tomatoes until smooth.
2. In a straight-sided skillet, heat oil over medium. Add garlic and cook until fragrant, about 30 seconds.
3. Add pureed tomatoes and season with salt and pepper.
4. Bring to a simmer and cook until thickened, about 15 minutes.
5. Boil pasta until al dente, about 12 minutes.
6. Drain pasta and add to skillet, coating all the bowties until heated through.
7. Ladle out into pasta bowls, dollop with ricotta and sprinkle of basil.

