

Bow Ties Italiano



PREPARATION TIME
5 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
tossed salad



Bow tie pasta, also called farfalle, can be less expensive when bought in bulk. Since the pasta is dried, it will keep for several months if stored in an airtight plastic bag or canister.

SHOPPING LIST

- canned tomatoes • pasta
- Italian seasoning • red wine

ON HAND

- garlic • olive oil • salt
- pepper • onion powder
- red pepper flakes

INGREDIENTS

- 2 cloves garlic, chopped
- 1 tablespoon olive oil
- 1 (15-ounce) can whole tomatoes
- 1/3 cup red wine or tomato juice
- 1/2 teaspoon salt
- 1 tablespoon Italian seasoning
- 1/4 teaspoon pepper
- 1/2 teaspoon onion powder
- 1/4 teaspoon red pepper flakes
- 1 (12-ounce) package bow tie pasta

SERVES **4**

COOK'N *Express*

• Next time you make pasta sauce, try doing so in a 12- or 14-inch skillet. Then you can add the drained pasta to the skillet and quickly toss it with the sauce.

Make Ahead

The sauce can be made through step 2 up to 24 hours ahead. Store, tightly sealed, in the refrigerator.

◆ VARIATION

For that fresh Italian flavor, add chopped fresh basil and grated Parmesan just before serving.

1 Sauté garlic in olive oil in a saucepan over medium heat for 1 minute. Add undrained tomatoes; stir to break apart tomatoes.



2 Add wine, salt, Italian seasoning, pepper, onion powder and red pepper flakes to saucepan. Simmer sauce, stirring occasionally, about 20 minutes.

3 Meanwhile, cook pasta according to package directions; drain.



4 Place pasta in a large serving bowl. Add sauce; toss gently until well mixed. Serve immediately.