

Tupperware®

Serves: 4 • Serving size: 2 cups



PREP: 10 minutes
COOK: 8 minutes

Garlic Sun Dried Tomato PASTA

¾ cup extra virgin olive oil
¾ cup chopped sun-dried tomatoes (packed in oil)
½ cup fresh parsley or basil
½ cup grated Parmesan cheese
1¼ tsp. kosher salt, divided
2 garlic cloves, peeled
1 lb./455 g spaghetti, broken in half

1. In the base of the PowerChef® System, fitted with the blade attachment, combine olive oil, garlic, sun-dried tomatoes and ¼ tsp. salt. Cover and pull cord until garlic and tomatoes are well minced. Add parsley; cover and pull cord until finely chopped.
2. In the base of the Smart Multi-Cooker, combine spaghetti and remaining salt. Add water to max fill line. Microwave on high power 8 minutes or until al dente.
3. Drain and transfer to large bowl. Pour olive oil mixture over pasta, toss to coat. Top with Parmesan cheese. Serve warm.

Nutritional Information (per serving):

Calories: 780 Total Fat: 36g Saturated Fat: 7g Cholesterol: 10mg
Sodium: 640mg Carbohydrate: 92g Fiber: 5g Sugar: 8g Protein: 22g
Vitamin A: 15% Vitamin C: 25% Calcium: 25% Iron: 15%

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