



## Farfalle in Cream Sauce With Sun-dried Tomatoes

 Vegetarian

READY IN



50 min.

SERVINGS



4

CALORIES



740 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

### Ingredients

- 0.3 cup butter
- 1 cup chicken broth
- 16 oz farfalle pasta
- 1 tablespoon basil fresh chopped
- 2 garlic cloves pressed
- 1 cup ragu old pasta sauce world style traditional
- 4 servings salt and pepper to taste

- 2 shallots minced
- 0.3 cup sun-dried tomatoes chopped
- 0.5 cup vodka
- 0.5 cup whipping cream

## Equipment

- bowl
- frying pan

## Directions

- Prepare pasta according to package directions, using 1 to 2 tsp. salt in water, if desired. Set aside.
- Melt butter in a large skillet over medium heat.
- Add garlic and shallots, and saut 1 minute.
- Remove from heat; stir in vodka. Return to heat; cook 2 to 3 minutes or until liquid is reduced by half. Stir in broth, pasta sauce, and tomatoes.
- Sprinkle with salt and pepper to taste.
- Bring sauce to a low boil over medium heat; reduce heat to low, and simmer 15 to 18 minutes. Stir in whipping cream, and cook 4 to 5 more minutes. Stir in hot cooked pasta.
- Place pasta mixture in a large serving platter or bowl, and sprinkle with basil and, if desired, freshly grated Parmesan cheese.

## Nutrition Facts



**PROTEIN 10.81%** **FAT 32.64%** **CARBS 56.55%**

## Properties

Glycemic Index:78, Glycemic Load:36.64, Inflammation Score:-8, Nutrition Score:20.098695739456%

## Flavonoids

Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

## Nutrients (% of daily need)

Calories: 740.19kcal (37.01%), Fat: 24.49g (37.68%), Saturated Fat: 14.51g (90.72%), Carbohydrates: 95.48g (31.83%), Net Carbohydrates: 89.65g (32.6%), Sugar: 9.92g (11.03%), Cholesterol: 65.3mg (21.77%), Sodium: 817.57mg (35.55%), Alcohol: 10.02g (100%), Alcohol %: 3.86% (100%), Protein: 18.26g (36.51%), Selenium: 74.05µg (105.78%), Manganese: 1.33mg (66.37%), Phosphorus: 289.92mg (28.99%), Copper: 0.53mg (26.42%), Fiber: 5.83g (23.33%), Vitamin A: 1145.36IU (22.91%), Magnesium: 88.9mg (22.23%), Potassium: 762.43mg (21.78%), Vitamin B3: 3.35mg (16.75%), Iron: 2.96mg (16.43%), Vitamin B6: 0.32mg (15.86%), Vitamin B2: 0.24mg (14.32%), Zinc: 2.07mg (13.78%), Vitamin B1: 0.18mg (12.28%), Vitamin E: 1.64mg (10.96%), Vitamin C: 8.72mg (10.57%), Vitamin B5: 0.96mg (9.64%), Folate: 36.85µg (9.21%), Vitamin K: 8.93µg (8.51%), Calcium: 73.69mg (7.37%), Vitamin D: 0.48µg (3.17%), Vitamin B12: 0.08µg (1.39%)