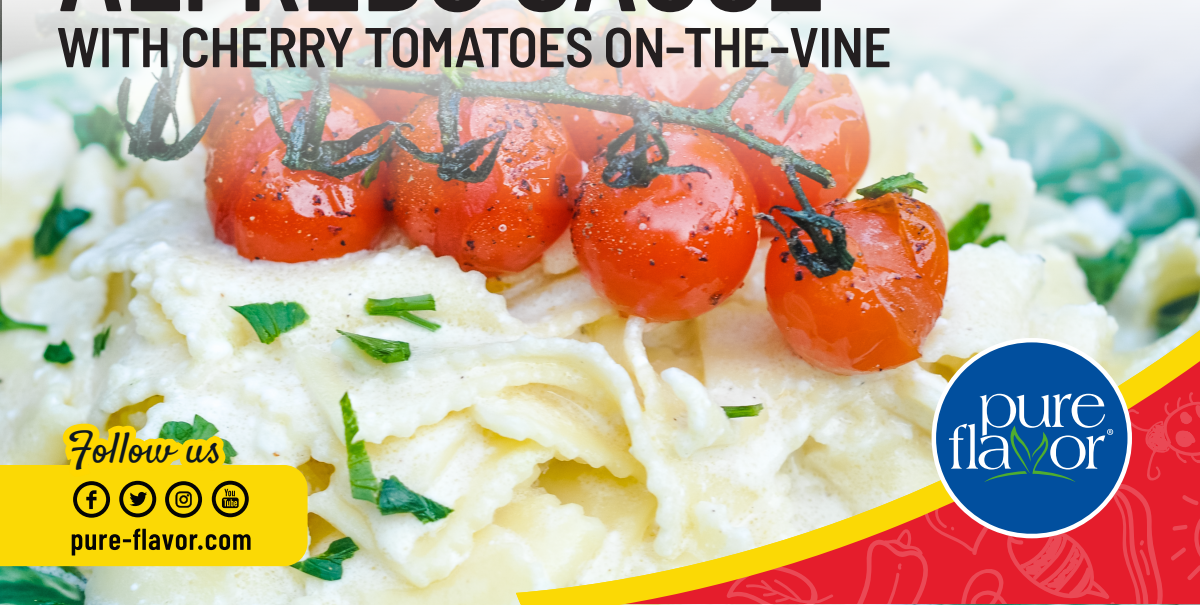


RECIPE | TOMATOES

ALFREDO SAUCE

WITH CHERRY TOMATOES ON-THE-VINE



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Recipe created by Mary Harp, Healthy Christian Home

INGREDIENTS

- 1 pack Pure Flavor® RedRoyals Cherry Tomatoes on-the-Vine
- 1 8-oz package cream cheese
- 1 ½ cups whole milk
- 2 cups fresh parmesan cheese, shredded
- 4-5 cloves garlic, whole and peeled
- 3 cloves garlic, minced
- 1 tbsp olive oil
- 1 stick butter
- Salt & pepper to taste
- Fresh herbs to garnish (optional)
- 1 package pasta (your choice)

DIRECTIONS

1. Preheat oven to 400° F. Place cherry on-the-vine tomatoes and whole garlic cloves in a small casserole dish in an even layer. Drizzle with olive oil and sprinkle with salt and pepper. Bake for 10-15 minutes, until tomatoes begin to burst.
2. In a large saucepan over medium heat, melt butter and add minced garlic. Sauté for 1-2 minutes. Add cream cheese to saucepan, stirring frequently with a wire whisk. Cream cheese will break into very small pieces and start to melt but won't be completely smooth.
3. Add milk and parmesan cheese, continuing to whisk the sauce frequently. Allow to cook and simmer gently for up to 10 minutes, until sauce is thick and smooth. Add salt and pepper to taste, with fresh herbs like basil and parsley if desired.



TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

10

COOKING LEVEL

Easy