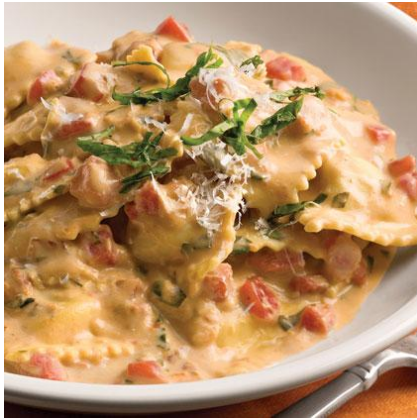




Tuscan Pasta with Tomato-Basil Cream



Ingredients:

- 1 (20 oz.) package refrigerated four-cheese ravioli*
- 16-oz. sun-dried tomato Alfredo sauce
- 2 tablespoons white wine
- 2 medium-size fresh tomatoes, chopped**
- ½ cup chopped fresh basil
- ⅓ cup grated Parmesan cheese
- Garnish: fresh basil strips

Method:

1. Prepare pasta according to package directions.
2. Meanwhile, pour Alfredo sauce into a medium saucepan. Pour wine into sauce jar; cover tightly, and shake well. Stir wine mixture into saucepan. Stir in chopped tomatoes and 1/2 cup chopped basil, and cook over medium-low heat 5 minutes or until thoroughly heated. Toss with pasta, and top evenly with 1/3 cup grated Parmesan cheese. Garnish, if desired.

*1 (13-oz.) package three-cheese tortellini may be substituted.

**1 (14.5-oz.) can petite-diced tomatoes, fully drained, may be substituted.

Note: For testing purposes only, we used Buitoni Four Cheese Ravioli and Classico Sun-dried Tomato Alfredo Pasta Sauce.