

Tomatoes, Cream, & Tarragon Pasta

Source: Can't remember

Ingredients

- 7 ounces Dried Pasta Shapes (Or Equal Amount Fresh)
- 2 Tomatoes, About 1½ Lbs
- 1½ cups Heavy Or Light Cream
- 2 Shallots, Finely Diced
- 1 tablespoon Parsley, Chopped
- 1 tablespoon Tarragon, Chopped
- Salt
- Pepper
- Parmesan Cheese

Method

Bring a small pan of water to a boil, immerse the tomatoes to a count of ten; remove them and immediately rinse them in cool water. Cut out the cores, peel and halve them, and gently squeeze out the juice and seeds. Cut the tomatoes into ½ inch squares and set them aside. (Or drain a can of Hunt's Diced Tomatoes and give yourself a break. Must be Hunt's, however.)

Bring a large pot of water to a boil. While it is heating, prepare the sauce. Heat the cream with the shallots in a wide skillet. Bring to a slow boil, and when it begins to thicken (after 30 seconds) add half the herbs and the tomatoes. Allow it to reduce to the thickness you want; then turn off the heat and season to taste with salt.

When the pasta water comes to a boil, add salt, then the pasta. Stir, then cook until done. Scoop out the pasta and add directly to the cream. Heat for 1 minute, while turning over the strands of pasta with a pair of tongs to coat them with the cream. Add the rest of the herbs and several twists of black pepper. Serve the pasta in warm shallow bowls and top it with the cheese.

Serves 2 to 4.