

THE PASTA EDIT / VOL. 001

Creamy Cajun Penne

30 MIN • 4 SERVINGS • FREE

THE INGREDIENTS

- 12 oz penne
- 1 tbsp unsalted butter
- 2 tsp jarred minced garlic
- 1 cup of your favorite jarred tomato-basil pasta sauce
- $\frac{3}{4}$ cup heavy cream
- $\frac{1}{2}$ cup freshly grated Parmesan
- $\frac{3}{4}$ tsp Cajun seasoning, divided
- $\frac{1}{2}$ tsp onion powder
- $\frac{1}{4}$ tsp black pepper
- $\frac{1}{2}$ cup reserved pasta water
- Chopped parsley, to finish

THE METHOD

1. Cook penne in salted boiling water until al dente. Reserve $\frac{1}{2}$ cup pasta water and drain.
2. Melt butter over medium-low heat in a wide skillet. Add garlic and cook 30–45 seconds until fragrant, without browning.
3. Stir in tomato sauce, $\frac{1}{2}$ tsp Cajun seasoning, onion powder, and pepper. Simmer gently for 3 minutes.
4. Lower the heat and stir in heavy cream. Warm for 2 minutes, then stir in Parmesan until melted.
5. Toss in penne. Add pasta water a little at a time until the sauce clings to the pasta. Taste, then add up to the remaining $\frac{1}{4}$ tsp Cajun seasoning if you want more heat.
6. Finish with parsley and extra Parmesan, if desired.

KITCHEN NOTE — Choose a tomato sauce you already enjoy. Add Cajun seasoning gradually—the salt and spice levels can vary from brand to brand.