

Tuscan Pasta With Tomato-Basil Cream

1 (20-oz.) package refrigerated four-cheese ravioli*

1 (16-oz.) jar sun-dried tomato Alfredo sauce

2 tablespoons white wine

2 medium-size fresh tomatoes, chopped**

1/2 cup chopped fresh basil

1/3 cup grated Parmesan cheese

Garnish: fresh basil strips

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

**1 (5-oz.) can petite diced tomatoes, fully drained, may be substituted.

Prepare pasta according to package directions.

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.

If desired, serve with Caprese Chicken.

Yields 4 - 6 servings