



## Penne „con Aglio“ with Cherry Tomatoes and Sheep’s Cheese



### 4 Person

- 600 gr Penne pasta, uncooked
- 200 gr sheep's cheese, diced (2x2cm)
- 250 gr cherry tomatoes, rinsed in halves
- Approx. 1.2 liters instant vegetable broth
- 100 ml white wine (or leave out)
- 200 ml cream
- 1 bundle basil without stems cut in small strips
- Vegetable oil (rapeseed, sunflower or olive oil)

Saute´ the penne in an adequate size pan with a little vegetable oil on mid heat until glazed. Deglaze with the white wine and fill up with the vegetable broth or use only the vegetable broth (but then use about 100 ml more broth). After bringing it to a boil, cover the pasta with lid and let simmer on low heat - stir carefully every few minutes - the penne should not overcook.

After about 10 min, the pasta will have soaked up the liquid and be done, add the cream and season to taste with the Garlic Plus Mixture. Finally add the tomatoes, sheep's cheese and basil and carefully fold in. Serve together with a fresh salad.

Used Plochman's spices:

- Garlic Seasoning



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