

Creamy Rosé Pasta



Amount	Unit	Ingredient
1 ½	Cups	Old York Cellars Rosé Reserve
2	Pints	Cherry tomatoes cut in half
3	Tbsp	Olive Oil, divided
1	Pound	Penne Pasta
1		Large shallot, peeled and thinly sliced
6		Garlic cloves, peeled and minced
3	Tbsp	Flour
3	Tbsp	Tomato paste
2	Cups	Milk
½	Cup	Shredded Parmesan
¼	Cup	Thinly-sliced fresh basil leaves, lightly packed
3	Handfuls	Baby spinach

Optional toppings: extra Parmesan, extra basil, and/or crushed red pepper flakes

Instructions

Heat oven to 400°F. Spread the tomatoes out on a foil- or parchment-lined baking sheet, toss with 1 tablespoon olive oil, and sprinkle with a few pinches of salt and pepper.

Bake for 20 minutes. Remove from the oven, and transfer the baking sheet to a cooling rack until ready to use.

Meanwhile, cook the pasta in a large stockpot of generously-salted water according to package instructions. Drain.

Heat the remaining 2 tablespoons olive oil in a large sauté pan. Add the shallot and cook for 3-4 minutes until soft and translucent, stirring occasionally.

Add the garlic and sauté for 1 more minute, stirring occasionally, until fragrant.

Stir in the flour and tomato paste until evenly combined, sauté for 1 more minute, stirring occasionally.

Then gradually pour in the [Old York Cellars Rosé Reserve](#) wine, followed by the milk, and whisk until combined.

Continue cooking the sauce until it reaches a simmer and thickens. Then reduce heat to medium-low, and simmer for 10 minutes until it has partially reduced.

Stir in the Parmesan and a pinch of crushed red pepper flakes. Then taste, and season with a few generous pinches of salt and pepper if needed.

Combine the cooked/drained pasta, roasted tomatoes, sauce, baby spinach, and basil together in the large stockpot, and toss for 1-2 minutes, until the spinach is slightly wilted and the pasta is evenly coated in the sauce.

Serve immediately, garnished with your desired toppings

Cheers & Enjoy!

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