

Creamy Ricotta Tomato Sauce with Farfalle

Yield: 4 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/white-sauce-pasta-recipe-italian-with-ricotta>

Ingredients:

- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1 shallot finely chopped
- 4 cloves garlic minced
- 1 teaspoon fresh thyme minced, plus extra for garnish
- 1 tablespoon tomato paste
- 1/2 cup white wine
- 1 tablespoon white wine vinegar
- 28 ounces tomato puree
- 1 cup chicken stock
- 1 pound farfalle
- 8 ounces ricotta
- salt
- pepper
- Parmesan cheese grated, for garnish, optional

Nutrition:

1. Calories: 750 calories
2. Carbohydrate: 116 grams
3. Cholesterol: 40 milligrams
4. Fat: 18 grams
5. Fiber: 8 grams
6. Protein: 30 grams
7. SaturatedFat: 7 grams
8. Sodium: 1230 milligrams
9. Sugar: 15 grams

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