

# CREAMY TOMATO PASTA WITH CHICKPEAS

## INGREDIENTS

- 8 ounces paccheri pasta, any short pasta will work
- Extra virgin olive oil
- 28 ounce DeNunzio's Tomato Cream Sauce
- 4 to 5 large garlic cloves, minced
- 1 15- ounce can chickpeas, drained and rinsed
- Kosher salt and black pepper
- 1 teaspoon dried oregano
- ½ to 1 teaspoon red pepper flakes
- Grated cheese such as Pecorino Romano or Parmesan or your favorite alternative

## BASICS

Total: 25 min  
Prep: 5 min  
Cook: 20 min  
Yield: 4 servings

## DIRECTIONS

- In a large pan, heat 2 tablespoons extra virgin olive oil over medium-high heat. Add the DeNunzio's Tomato Cream Sauce and garlic. Add the chickpeas. Season with kosher salt, black pepper, the oregano, and red pepper flakes. Bring to a boil, then lower the heat and cook over low heat for 10 to 15 minutes.
- While the sauce is cooking, bring a large pot of water to a boil and season well with kosher salt. Add the pasta and cook to al dente according to package instructions (about 8 to 9 minutes). Reserve about 1 cup of the pasta cooking water then drain the pasta.
- After the sauce has been simmering for 10 to 15 minutes, over low heat, stir a little bit of the starchy pasta water (again, start with ¼ cup or so). Taste and adjust the seasoning.
- Add the cooked pasta to the pan with the sauce and toss to coat. Taste and adjust seasoning.
- To finish, stir in the parsley and a sprinkle of Pecorino Romano or grated Parmesan. Enjoy!