THE J.M. SMUCKER Co

Pasta with Creamy Rosé Sauce

Prep Time	Cook Time	Serves	Difficulty
5 mins	15 mins	8	N/A

Ingredients

- **Rosé Sauce:**
- 1 1/2 tbsp (22 mL) butter
- 1 1/2 tbsp (22 mL) **Robin Hood®** Original All Purpose Flour

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- 1 can (354 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1 tsp (5 mL) salt
- 2 cups (500 mL) tomato sauce
- 1 cup (250 mL) freshly grated Parmesan cheese
- **Pasta:**
- 1 pkg (500 g) pasta (linguine, spaghetti, angel hair, farfalle, penne)

Directions

Step 1:

Carnation® Simple White Sauce: Melt butter in medium saucepan. Add flour and cook over low heat, stirring for 1 minute.

It’s best to let butter soften at room temperature, but in a pinch you can use the microwave. Check every 10 seconds to see if it is soft.

Step 2:

Whisk in evaporated milk and salt. Bring to a boil, lower heat and cook for 5 minutes, stirring occasionally until sauce has thickened.

Step 3:

Rosé Sauce: Stir in tomato sauce and cheese to Simple White Sauce until just combined.

Step 4:

Cook pasta according to package directions.

Step 5:

Toss hot pasta with hot sauce. Serve immediately.

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