

CREAMY BASIL & SHALLOT COCONUT MILK PASTA

A favorite recipe of **MaryRuth's** to make in a variety of ways — plus it's **GLUTEN-FREE, DAIRY-FREE, and VEGAN!**



INGREDIENTS



Gluten-Free Pasta of Your Choice



1 Can Full-Fat Coconut Milk



2 Shallots



3/4 Teaspoon Salt



1 Cup Fresh Basil

INSTRUCTIONS

1. In a small pan on medium heat, sauté sliced shallots until golden. Set aside.
2. Boil water and cook pasta according to package directions. Set aside.
3. Pour the can of coconut milk into a sauté pan or skillet.
4. Roughly chop your basil and add to the pan along with cooked shallots and salt.
5. Turn heat to high and bring to a boil. Once boiling, lower heat and let simmer for ten minutes.
6. Add cooked pasta into the pan and mix to heat. Serve family style. Yum!