

# Angel Hair Pasta with Basil Cream Sauce

Serves 4

## Ingredients:

6 ounces angel hair pasta  
1 12 ounce can evaporated skim milk  
1 tablespoon flour  
1 clove garlic, minced  
2 tablespoons fresh basil, snipped  
2 ounces prosciutto, chopped  
¼ cup shredded fresh Parmesan cheese  
2 tablespoons shredded fresh Parmesan cheese  
Freshly ground black pepper  
¼ cup tomato, chopped

## Directions:

Cook pasta according to package directions. Meanwhile, stir together milk and flour. Stir in garlic and snipped basil. Cook and stir over medium heat until mixture is bubbly and thick. Cook and stir for 1 more minute.

Add prosciutto and ¼ cup Parmesan cheese. Stir until cheese is melted. Add tomatoes. Cook 1 more minute. Top pasta with sauce and sprinkle each serving with remaining Parmesan cheese and freshly ground pepper

## Nutrition Facts:

Calories	314
Fat	7 grams
Saturated fat	3 grams
Cholesterol	55 milligrams
Sodium	551 milligrams
Carbohydrate	40 grams
Dietary fiber	1 gram
Protein	23 grams

Courtesy of [applesforhealth.com](http://applesforhealth.com)