

Summer Pasta With Fresh Tomato and Basil

Swick

Makes 4 servings | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

- The weight of Roma or San Marzano tomatoes varies, of course, but are often 3-4 oz or 90-120 grams each.
- 1/4 red onion weighs about 1-2 oz or 30-60 grams.

Step 1: Making the Dish

- | | |
|--|--|
| • 3 to 4 cups water | Bring water to a boil in a medium soup pot. |
| • 4 sauce tomatoes, such as Roma or San Marzano* | Add tomatoes to water to parboil. Remove after 1 minute. |
| • 1 clove garlic, minced | When cool enough to handle, remove skins from the tomatoes and coarsely chop. |
| • 1/4 red onion, minced** | |
| • 1/4 cup extra-virgin olive oil | In a large mixing bowl, combine the tomatoes, garlic, onion, olive oil, and basil; let sit for 10-20 minutes so the flavors combine. |
| • 1/2 cup finely chopped fresh basil | |
| • 1 pound (450 g) angel hair or capellini pasta | While the fresh tomato sauce is marinating, cook pasta according to package directions. |
| • Red pepper flakes (optional) | Drain pasta, then immediately toss with fresh tomato sauce. |
| • Salt and pepper (optional) | Season with red pepper flakes, salt, and pepper to taste before serving. |