

Name Vickie

Recipe **Capellini Pomodoro**

Type Main Dishes

Instructions Spaghettoni with Tomato and Basil (Capellini Pomodoro)

Serves 6

Ingredients

1 lb. box angel hair pasta (thin spaghetti)

5 fresh ripe tomatoes (canned tomatoes work well, too)

12 tablespoons extra virgin olive oil

1 1/2 garlic clove, finely chopped

18 fresh basil leaves (dried are okay, but fresh is best)

salt and freshly ground pepper

Parmesan cheese

Remove the core from tomatoes and cut a cross on the other side.

Drop tomatoes into a pot of boiling water for 10 seconds, then remove and run under cold water. Peel tomatoes and cut in half. Set a fine sieve over a bowl and squeeze out seeds, retaining the juices and discard the seeds. Cut tomatoes into 1-cm cubes and place in a bowl with olive oil and garlic. Tear the basil leaves into strips and add to the sauce, tossing well.

Leave to macerate for at least two hours at room temperature. Add salt and pepper to taste.

Cook pasta in plenty of boiling water until al dente, tender but still firm to the bite.

Drain well and place in a serving dish or platter.

Spoon half the tomato mixture over the pasta and mix thoroughly. Present the remaining sauce over and around the pasta. Serve immediately with fresh grated parmesan cheese.