

Pasta with Fresh Tomato Sauce

Trish Tremayne, MG

From our July-Sept 2013 Newsletter.

3 cups cherry tomatoes, halved or quartered
1 shallot, finely diced
1 garlic clove, minced
3 Tbs. good quality olive oil, or more to taste
1 Tbs. balsamic vinegar
2 Tbs. capers, soaked in water and drained
6 basil leaves, torn or slivered
Sea salt and freshly ground black pepper
1/2 lb. small shaped pasta, like orecchiette,
shell, or small penne
Parmesan cheese to taste



1. Bring a pot of water to a boil for the pasta.
 2. Meanwhile, mix the tomatoes in a large bowl with the shallot, garlic, olive oil, balsamic vinegar, capers, and basil. Season with a little salt and pepper.
 3. When the water is boiling, add salt and cook the pasta following package directions. Drain the pasta and shake off the excess water.
 4. Add the hot pasta to the tomatoes, and toss. Add salt and pepper to taste and serve with a good quality Parmesan cheese.
- Pasts with tomatoes