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Fresh Tomato Sauce Linguine

Serves 4

Fresh tomatoes shine in this easy recipe. Using thinly sliced garlic gives a depth of sweet flavor to the simple sauce. This is definitely one of those favorite recipes destined to be made again and again. Garnish generously with freshly shaved Parmesan cheese and basil for dinner perfection.

Ingredients:

1 pound linguine
1/4 cup olive oil
6 cloves garlic, thinly sliced
1/4 teaspoon crushed red pepper
3 pounds roma tomatoes
Kosher salt
Freshly ground pepper

For garnishing:

Shaved parmesan cheese
Fresh Basil leaves, julienned

Directions:

1. Sauté the garlic in 2 tablespoons of olive oil in a large sauté pan over medium heat.
2. Just as the garlic begins to smell fragrant. Add the crushed red peppers, and then add the cut tomatoes.
3. Simmer the sauce down until it thickens (about 20 minutes) stirring occasionally. Add the salt and pepper, to taste.
4. Meanwhile, in a pasta pot, boil the noodles in heavily salted water until they are cooked a little extra al dente. Reserve some of the pasta water (about 1 cup) to finish the sauce.
5. Using tongs, add the cooked pasta directly into the sauce. Add 1/2 to 1 cup of the reserved pasta water too thin and help the sauce coat the noodles. For a silky, “restaurant-style” texture add 2 more tablespoons of olive oil and stir vigorously until combined and the noodles are coated with sauce.
6. Garnish the pasta with a generous helping of shaved parmesan cheese and the basil shreds. Serve immediately.