



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Fresh Uncooked Tomato Sauce with Pasta –**

**4 to 5 cups cored and finely chopped red and yellow ripe tomatoes (all red will do fine)**  
**3 garlic cloves, peeled and finely minced**  
**¼ cup minced fresh basil**  
**2 tbl. minced fresh oregano**  
**2 tsp. salt**  
**7 tbl. extra virgin olive oil**  
**½ lb. fresh Mozzarella, Tallegio or Fontina cheese, cut into 1-inch cubes**  
**Juice of 1 lemon**  
**Freshly ground black pepper to taste**  
**1 ½ to 2 lbs. of dried pasta (penne, fusilli or conchiglie or a mixture of all 3)**  
**Garnish: Freshly chopped fresh basil**

- 1. In a bowl, combine the chopped tomatoes and their juice with the garlic, basil, oregano, salt and 6 tbl. of the olive oil. Mix well. Add the cheese, cover and marinate at room temperature for at least 1 hour. Just before serving add the lemon juice and freshly ground pepper.**
- 2. Cook the pasta according to the package directions. Drain and return to the cooking pot. Add the remaining tbl. of olive oil and season with salt and pepper.**
- 3. Pour half the sauce on the cooked pasta and toss.**
- 4. Because the pasta cools very quickly, this dish is best portioned onto warm individual serving plates. Serve the remaining sauce on top of each portion. Garnish with a little chopped basil. Serve with Garlic Bread and Parmesan cheese.**

***Credit: Bon Appetit***