

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