



FRESH TOMATO PASTA TOSS

With Basil, Garlic and Parmesan

(4 / 1 1/2 CUP SERVINGS)

8 oz (1 cup)	Reduced Moisture Vine Ripe Diced Tomato
3 Tbs	Olive oil
2 cloves	Minced Fresh Garlic
8 oz	Penne Pasta
¾ cup	Freshly Grated Parmesan Cheese
½ cup	Chopped Basil
	Salt and Pepper to taste

To Prepare:

In a medium skillet, heat oil and sauté garlic 2 – 3 min.

Add the tomatoes, to warm.

Add dry pasta to 3 qts. boiling, salted water. Cook until al dente.

Drain cooked pasta and add back to pot.

Add the warmed tomatoes and garlic to cooked Pasta.

Add the Parmesan , stir to mix thoroughly.

Sprinkle in Basil, stir lightly to mix. Serve

To Serve:

Place on serving platter. Sprinkle with Parmesan and decorate several small Basil leaves.