

## Pasta Pomodorini e Basilico – Cherry Tomato Pasta Sauce with Fresh Basil

Ingredients	Preparation
<p>400g Uncooked Pasta 4 cups Cherry Tomatoes (or cubed tomatoes) 1 small Onion, diced 1 Garlic clove, whole (optional) ¼ cup Basil, chopped Salt, to taste <u>Organic EVOO</u> Grated Parmesan, if desired</p> <p><b>Suggested Wine Pairings:</b></p> <p><a href="#"><u>Michi Lorenz   Sauvignon Blanc Klassik</u></a> <a href="#"><u>Michi Lorenz   Schist Happens Sauvignon Blanc</u></a> <a href="#"><u>Michi Lorenz   Halo Sauvignon Blanc</u></a> <a href="#"><u>Febo   Cerasuolo d'Abruzzo   Light Red Natural Wine</u></a></p>	<ol style="list-style-type: none"> <li>1. Begin by cutting cherry tomatoes into halves or quarters (or chopping whole tomatoes into cubes) as desired and set aside.</li> <li>2. Sauté diced onions with whole optional garlic clove and olive oil until soft and translucent. Add tomatoes and salt, let cook over low. When tomatoes are soft and slightly shriveled, remove from heat, add chopped basil, and remove garlic clove. Set aside.</li> <li>3. Bring a pot of salted water to a boil and cook your pasta according to package directions (or make your own <u>Tjarin</u> or <u>Lasagnette</u>). Drain and mix sauce and pasta, stirring well.</li> <li>4. Plate and garnish with freshly grated parmesan and a drizzle of <u>organic EVOO</u>.</li> </ol>

Light, quick, and easy, this fresh pasta sauce recipe can be used with either cherry tomatoes or chopped up fresh tomatoes, depending on what you have in your garden or have found at the local market. It is a classic recipe used by many Italian families to create an easy summer lunch. For best results, use a shorter pasta (such as rigatoni, shells, or penne) that will be easier to scoop up with the cherry tomatoes. If you are a garlic fan, you can chop up the garlic as well to sauté with the onion, or even mash it once well cooked with the tomatoes. Pair with a full-bodied white wine like a sauvignon blanc from Austria or a light and fresh red wine that can even be chilled, like a Cerasuolo d'Abruzzo.

