



FRESH TOMATO-BASIL SAUCE

Prep time – 10 minutes Cook time – 5 minutes

This easy fresh sauce is so quick to make and showcases the tomatoes and olive oil .

Ingredients:

6-8 ripe Roma tomatoes - seeded and chopped

Handfull of fresh chopped basil leaves

2 cloves crushed garlic

1 tablespoon sea salt

¼ cup olive oil for saute plus ¼ cup extra virgin Tuscan olive oil for finish

How to make it: Sauté crushed garlic in light olive oil in a large skillet over medium flame until it just begins to brown. Toss in the fresh tomatoes and the salt to taste. Stir the mixture over heat for a few minutes until juice begins to release from the tomatoes. Add the basil and cook for 1-2 minutes more. Remove sauce from heat. Sprinkle with extra-virgin olive oil to finish. Spoon over hot, cooked pasta then toss the pasta and sauce together. Serve.

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Charlotte Capan, Conti USA

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