



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Tomato Bruschetta Sauce

Served 2 - 4

Ingredients

1 pound fresh, ripe tomatoes, seeded and coarsely diced
1 large clove garlic, finely chopped
3 tbl. fruity olive oil
½ tsp. salt, or to taste
Freshly ground black pepper
¼ cup freshly grated Parmesan cheese, plus extra for serving
½ cup fresh basil leaves, cut into strips
¼ cup fresh mint leaves, coarsely chopped

Combine tomatoes, garlic, olive oil, salt, pepper, and Parmesan cheese in pasta serving bowl. Set aside to warm to room temperature, or just until flavors mingle.

Cook pasta in large pot of boiling salted water until al dente. Drain pasta well and immediately add to sauce in bowl. Sprinkle with basil and mint and toss. Serve at once with extra Parmesan. Pass the pepper mill.

Recommended Pasta: 8 oz. bow ties (farfalle), penne rigate, linguine, or spaghetti.

Credit: Joie Warner