



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Tomato Sauce with Fresh Mozzarella –

Serves: 4

- ¼ cup fruity olive oil
- 2 large garlic cloves, finely chopped
- ¼ tsp. crushed red pepper flakes, or to taste
- 1 lb. fresh, ripe tomatoes, seeded and coarsely diced
- 1 tsp. dried oregano
- ½ tsp. salt, or to taste
- Freshly ground black pepper
- ¼ cup freshly grated Parmesan cheese
- 8 oz. fresh mozzarella cheese, diced, at room temperature
- ½ cup fresh basil leaves, coarsely chopped
- 12 oz. penne rigate or linguine

Combine olive oil, garlic, crushed red pepper, tomatoes, oregano, salt, pepper, Parmesan cheese, and mozzarella cheese in pasta serving bowl. Set aside to warm to room temperature, or just until flavors mingle. (Don't place the bowl over the pasta pot to warm the ingredients or the mozzarella will coalesce into a stringy mass.)

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 toss until mozzarella cheese melts slightly. Serve at once. Pass the pepper mill.

Credit: Joie Warner