


PLAIN & Fancy COOKING

Fresh Tomato & Basil Pasta

From Eileen Koterak,
Co-host of "Plain & Fancy Cooking"



Ingredients:

18 plum tomatoes (peeled, seeded, diced) or 4 cups canned, diced tomatoes, drained
6-8 garlic cloves, chopped
1 vidalia onion, chopped
1 cup fresh mushrooms, sliced
1 T. virgin olive oil
1/2 cup low-sodium, low-fat chicken broth
1 (8 oz.) can tomato sauce
1 T. white wine
1/8 tsp. red pepper flakes, or to

taste
1/2 cup fresh basil, chopped
1 tsp. marjoram
1/2 tsp. each tarragon, oregano, thyme
8 T. freshly grated Parmesan cheese
salt and pepper to taste
1/2 lb. penne pasta

To Prepare: Saute' garlic and onion in oil, approx. 5 min. Add mushrooms, saute' 3 more min. Add tomatoes, broth, sauce, wine and

(over)

dried herbs; bring to boil. Simmer 15-20 min. Add basil, salt and pepper to taste. Spoon over pasta; sprinkle with Parmesan cheese.

Show #108