Pasta with Fresh Tomato Sauce

Trish Tremayne, MG From our July-Sept 2013 Newsletter.

3 cups cherry tomatoes, halved or quartered

1 shallot, finely diced

1 garlic clove, minced

3 Tbs. good quality olive oil, or more to taste

1 Tbs. balsamic vinegar

2 Tbs. capers, soaked in water and drained

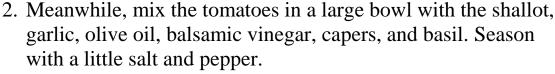
6 basil leaves, torn or slivered

Sea salt and freshly ground black pepper

1/2 lb. small shaped pasta, like orecchiette, shell, or small penne

Parmesan cheese to taste

1. Bring a pot of water to a boil for the pasta.



- 3. When the water is boiling, add salt and cook the pasta following package directions. Drain the pasta and shake off the excess water.
- 4. Add the hot pasta to the tomatoes, and toss. Add salt and pepper to taste and serve with a good quality Parmesan cheese. Pasts with tomatoes

