

Fusilli Fresco (Fresh Tomato Sauce)

Primi Piatti Servings: 4



This is one of the most wonderful summer pasta dishes, for its unexpected freshness and lightness...The ultimate in fresh taste. Everything in this sauce...tomatoes, basil, parsley, olive oil...is uncooked. I use sweet cherry tomatoes because in Arizona it is very difficult to find good vine ripened tomatoes. Fusilli pasta works well to catch the sauce but others can be substituted. Use whole wheat pasta for ultimate health and goodness.

4 cloves of garlic, minced
3 cups cherry tomatoes, quartered
10 leaves of fresh basil, chiffanade
2-3 sprigs Italian parsley, chopped
1 tbsp. fresh ground pepper

1/2 cup **QCOM Tuscan Estate Extra Virgin Olive Oil**
1 tsp Kosher Salt
1 lb. Fusilli
Fresh grated Pecorino Romano

In a large bowl add garlic, tomatoes, basil, parsley, pepper, oil and salt (the salt is very important in this dish so don't be shy). Toss all ingredients and set aside for 30-60 minutes. This gives the flavors in the sauce time to blend and the acid in the tomatoes a chance to release the passion of the garlic. Prepare pasta as directed (al dente). Drain quickly and place in large serving bowl. While pasta is still very hot, pour the sauce over it. The flavor of the sauce will immediately release into the dish. Toss well and serve. Serving suggestions: this is very simple and the flavors are so fresh you will be amazed by the results. Serve with freshly grated Pecorino Romano cheese.

Wine Pairing: A soft fruity white like a Pinot Grigio, semi dry Rose or a Muscat