

Tomato & Basil Pasta

Ingredients

- Spaghetti
- Pinch of salt
- Olive Oil
- Cherry Tomatoes
- Fresh basil
- Garlic
- Mozzarella



Method

- 1) Cook pasta in a salted pan until “al dente” (save a small amount of pasta water to thicken sauce later).
- 2) Heat oil and sauté’ garlic on a low flame for 2-3 mins.
- 3) Add tomatoes and cook until soft.
- 4) Break tomatoes with the back of the spoon.
- 5) Add pasta water & simmer for 5 mins until sauce thickens.
- 6) Add pasta and basil leaves & toss until basil wilts.
- 7) Rip cheese and top.