

# Basic Red Sauce

## INGREDIENTS

- 2-3 tablespoon olive oil, divided
- 8-10 Italian plum tomatoes, sliced in half\*
- 2 to 4 ounces fresh basil, stems and leaves separated
- 2-3 cloves of garlic
- Salt and Pepper, to taste
- 3 ounces Parmigiana Reggiano or Pecorino Romano cheese, grated
- 1 pound dried or fresh pasta of your choice, cooked according to directions

\* Substitute with 28-ounce can of Italian plum tomatoes if fresh tomatoes are not available.

## INSTRUCTIONS

1. In a medium saucepan, add a drizzle of olive oil and add basil stems and garlic. Saute for a few minutes for the ingredients to infuse your oil
2. Add in the halved tomatoes and bring to a simmer.
3. Add salt and pepper to taste and half of the basil leaves.
4. Cover and let simmer until the tomatoes breakdown.
5. Remove basil stems and whole garlic.
6. When the tomatoes have softened enough to be mashed, reduce heat to low and prepare your pasta.
7. When pasta is al dente, remove from the water and toss with the sauce. Add in a couple ladles of the salted pasta water and toss everything together.
8. Toss in the remaining basil to serve. Top with grated cheese and a drizzle of extra virgin olive oil.

