



Sandra Evertson's Pasta Crudo Recipe

"This is a recipe from
Northern Italy."

Pasta Crudo

Serves 2

8 Roma tomatoes (ripe)
2 bunches fresh basil
Extra virgin olive oil
4 - 5 cloves fresh garlic
Parmesan cheese wedge
Ribbon pasta
Sea salt

Boil pasta in water with a pinch of salt.

Dice tomatoes in 1/2" pieces and place in a large mixing bowl.

Add approximately 1/2" cup olive oil (more or less to your taste) and a few pinches of salt.

Crush or mince garlic add to mixture.

Cut basil (leaves only) into strips, add to bowl. Mix together thoroughly.

Grate parmesan.

Drain pasta and place on large pasta plate, top pasta with tomato crudo mixture, garnish with lots of grated parmesan.

Enjoy!

*Note: If anyone makes these recipes, I'd love to hear how you liked them!!

- Sandra

