



Mangia Bene E Vivi Bene!

By FRANK ZEOLI



Spaghetti al Pomodoro



PREP TIME: 10 MINUTES | COOK TIME: 20 MINUTES

INGREDIENTS

- 3 tablespoons of extra virgin olive oil
- 4-6 cloves of fresh garlic (chopped)
- 1 lb. of cherry tomatoes (cut in half)
- Fresh basil leaves (roughly chopped)
- 3 tablespoons of fresh parsley (chopped)
- ½ teaspoon of kosher salt
- 1 lb. of spaghetti or bucatini

Few dishes capture the heart of Italian cooking quite like **Spaghetti al Pomodoro** or sometimes referred to as Spaghetti All Napoletana. Simple, fresh, and full of flavor, this timeless recipe proves that the best meals often come from just a handful of quality ingredients. Sweet, ripe tomatoes, fragrant garlic, extra virgin olive oil, fresh basil, and perfectly cooked pasta come together to create a dish that is both comforting and elegant. Whether you're preparing a quick weeknight dinner or sharing a meal with family and friends, **Spaghetti al Pomodoro** is a celebration of authentic Italian tradition. With every bite, you'll enjoy the bright flavors of the tomatoes, the aroma of fresh herbs, and the satisfaction of a classic recipe that has been loved for generations.



INSTRUCTIONS

In a large sauté pan, add the olive oil, chopped garlic, and half of the fresh chopped basil and sauté over moderate heat until lightly golden brown. Don't burn the garlic.

Add the tomatoes and simmer for 15 to 20 minutes. When the tomatoes are roasted, blistered, and squishy, add the salt and chopped parsley.

While the tomatoes are cooking in the pan, bring a pot of salted water to a boil to cook the pasta. Boil the spaghetti until al dente.

Using a pasta ladle, add the spaghetti to the sauce and mix until evenly combined. Add a splash of pasta water to allow the sauce to bind to the pasta.

Add the remaining chopped basil and a generous helping of grated Pecorino Romano cheese and toss well. Adjust the salt if needed. Serve immediately.



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