

Spaghetti with Tomatoes, Toasted Garlic and Basil

INGREDIENTS

12 ounces spaghetti

1/4 cup extra virgin olive oil

6 cloves garlic, very thinly sliced

6 medium-sized tomatoes, diced

1 teaspoon kosher salt

3/4 cup coarsely chopped basil

1/2 cup grated Parmigiano-Reggiano



Bring a large pot of salted water to a boil. Add spaghetti and cook until tender but still firm.

While the spaghetti is cooking, pour the oil into a large skillet set over medium heat. Add the garlic and stir until lightly browned and toasted, about 3 minutes. Immediately add the tomatoes and salt and toss them in the oil until they are warmed through but not cooked. Remove the skillet from heat.

When the spaghetti is done, drain it and toss it with the tomatoes in the skillet (or in the pasta pot if the skillet is not large enough). Sprinkle with the basil and cheese and toss again. Tip the pasta out onto a large warm platter and serve right away.

Makes 4 servings