

Fresh Fettuccine Pasta

with Summer Tomato Sauce & Caesar-Style Salad

Summer is the season of the tomato. Let's celebrate it with fettuccine "al pomodoro," or pasta coated lightly in a classic, simple tomato sauce—made fresh in just about fifteen minutes. Our sauce features two varieties of tomato: the beefsteak, robust in both form and flavor, and the heirloom cherry, petite and deliciously fruity (not to mention beautifully colorful). With garlic, basil and two kinds of cheese, this dish is seasonal, traditional Italian fare at its finest.



Ingredients

- 1 Pound Fresh Fettuccine Pasta
- ½ Pound Fresh Mozzarella Cheese
- 6 Ounces Multicolored Heirloom Cherry Tomatoes
- 4 Cloves Garlic
- 1¾ Pounds Beefsteak Tomatoes
- 1 Romaine Heart
- 1 Lemon
- 1 Large Bunch Basil

Knick Knacks

- ½ Cup Grated Parmesan Cheese
- ¼ Cup Mayonnaise

Makes 4 Servings

About 650 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel the garlic; thinly slice 3 of the cloves. Mince the remaining clove; using the flat side of your knife, smash until it resembles a paste (or use a zester). Quarter and deseed the lemon. Medium dice the beefsteak tomatoes. Halve the cherry tomatoes. Tear the mozzarella cheese into bite-sized pieces. Pick the basil leaves off the stems; discard the stems. Cut off and discard the root end of the lettuce; separate the leaves.

2



Make the dressing:

In a small bowl, combine the **mayonnaise**, **half the Parmesan cheese**, as much of the **garlic paste** as you'd like and **the juice of all 4 lemon wedges**. Stir to thoroughly combine; season with salt and pepper to taste.

3



Make the tomato sauce:

In a large, straight-sided pan (or large pot), heat 1 tablespoon of olive oil on medium-high until hot. Add the **sliced garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned. Add the **beefsteak tomatoes**; season with salt and pepper. Cook, stirring occasionally, 10 to 12 minutes, or until the tomatoes have thickened into a sauce.

4



Cook the pasta:

While the tomato sauce cooks, using your hands, gently separate the **pasta**. Add the pasta to the pot of boiling water. Cook 2 to 3 minutes, or until tender. Reserving **1 cup of the pasta cooking water**, drain thoroughly.

5



Finish the pasta:

To the pan of tomato sauce, add the **cooked pasta**, **cherry tomatoes**, **remaining Parmesan cheese**, **¾ of both the mozzarella cheese and basil** (tearing the leaves just before adding) and **half the reserved pasta cooking water**. Cook, stirring frequently to coat the pasta, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste. Transfer to a serving dish.

6



Make the salad & serve your dish:

In a large bowl, combine the **lettuce** and enough of the **dressing** to coat the salad (you may have extra dressing). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Garnish the **finished pasta** with the **remaining mozzarella cheese and basil** (tearing the leaves just before adding). Serve with the **salad** on the side. Enjoy!