Garganelli Pasta & Tomato Sauce

with Fresh Mozzarella & Arugula-Orange Salad

Garganelli pasta is the perfect vehicle for the vibrant flavors of this classic Italian dish. Tomato sauce, fresh mozzarella and parsley-combined with a little butter and Parmesan for extra richness-cling to the hollow noodles, delivering big, savory taste in every bite. In our wintry side salad, we're tossing peppery arugula with slices of orange, a deliciously tangy-sweet complement to the tomatoes in the recipe. (To give them just the right texture for the sauce, you'll very gently break the whole tomatoes apart with your hands.)





Ingredients

- 3/4 Pound Garganelli Pasta
- 1 28-Ounce Can Whole Tomatoes
- ½ Pound Fresh Mozzarella
- 4 Cloves Garlic
- 3 Ounces Arugula
- 2 Navel Oranges
- 1 Yellow Onion
- 1 Large Bunch Parsley

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Red Wine Vinegar
- 1/3 Cup Grated Parmesan Cheese

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 20 to 30 min



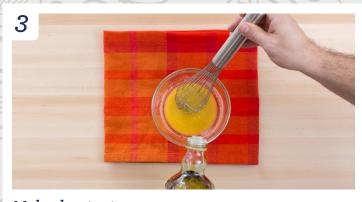
Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Peel and mince the garlic. Peel and small dice the onion. Place the tomatoes in a bowl; gently break apart with your hands. Pick the parsley leaves off the stems; discard the stems and roughly chop the leaves. Tear the mozzarella cheese into bite-sized pieces. Cut off and discard the tops and bottoms of the oranges so they sit flat on the cutting board. Cut off and discard the orange rinds and piths; halve the oranges, then thinly slice.



Make the sauce:

In a large, high-sided pan, heat 1 tablespoon of olive oil on medium until hot. Add the **garlic** and **onion**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and fragrant. Add the **tomatoes**. Simmer, stirring occasionally and breaking the tomatoes apart with a spoon, 12 to 14 minutes, or until the liquid is slightly reduced in volume; season with salt and pepper to taste.



Make the vinaigrette:

While the sauce simmers, in a bowl, combine the **vinegar** and a **pinch of the Parmesan cheese**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined.



Cook the pasta:

While the sauce continues to simmer, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, thoroughly drain the cooked pasta.



Finish the pasta:

Add the **cooked pasta** and **half the pasta cooking water** to the pan of sauce. Increase the heat to medium-high and cook, stirring occasionally, 2 to 3 minutes, or until the pasta is thoroughly coated. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Add the **butter**, **half the parsley** and **half the mozzarella cheese**. Stir until thoroughly combined; season with salt and pepper to taste. Transfer to a serving dish.



Make the salad & serve your dish:

Just before serving, in a large bowl, combine the **arugula** and **oranges**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad (you may have extra vinaigrette). Toss to combine; season with salt and pepper to taste. Transfer to a serving dish. Garnish the **finished pasta** with the **remaining Parmesan cheese**, **parsley and mozzarella cheese**. Enjoy!