
Pasta alla Crudaiola

Total time: 35 min Yield: 2 servings

Ingredients

1/2 cup olive oil
1/2 cup grape tomatoes
1 Tbsp shallots (finely minced)
1 1/2 tsp garlic (finely minced)
2 Tbsp basil (finely julienned)
1/2 cup arugula (optional)
1/2 cup spinach (julienned)
8 oz rigatoni pasta (uncooked)
salt
pepper
1/2 cup Parmesan cheese (grated)

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

Instructions

In a large mixing bowl, combine the olive oil, tomatoes, shallot, garlic, basil, arugula, if using, and spinach. Toss to mix well; cover and set aside.

Bring a large pot of salted water to a boil. Add the pasta and cook for 5 to 7 minutes or until cooked. Drain the pasta in a colander, tossing for a few seconds to remove excess water.

Combine the hot pasta, tomato mixture, salt, pepper and Parmesan cheese; toss to combine and serve with your favorite white wine.

Recipe brought to you by:

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