

Tomato Sauce with Fresh Mozzarella

Serves 4

Ingredients

¼ cup fruity olive oil
2 large garlic cloves, finely chopped
¼ tsp. crushed red pepper flakes, or to taste
1 lb. fresh ripe tomatoes, seeded and coarsely diced (or 1 14 oz. can diced tomatoes)
1 tsp. dried oregano
½ tsp. salt, or to taste
¼ cup freshly grated Parmesan cheese
8 oz. fresh mozzarella cheese, diced, at room temperature
½ cup fresh basil leaves, coarsely chopped

Combine olive oil, garlic, crushed red pepper, tomatoes, oregano, salt, pepper, Parmesan cheese, and mozzarella cheese in pasta serving bowl. Set aside to warm to room temperature, or just until flavors mingle. (Don't place the bowl over the pasta pot to warm the ingredients or the mozzarella will coalesce into a stringy mass.)

Cook pasta in a large pot of boiling salted water until al dente. Drain pasta well and immediately add to sauce in bowl. Sprinkle with basil and toss until mozzarella cheese melts slightly. Serve at once. Pass more grated Parmesan cheese and pepper.

Recommended Pasta: 12 oz. penne rigate or linguine.

Credit: Joy Warner