

Angel Hair Pomodoro

Servings: 12

INGREDIENTS

- 1 c Rykoff Sexton™ extra virgin olive oil
- 1 c peeled garlic, slivered
- 1 cn Rykoff Sexton whole, peeled Italian plum tomatoes, pureed
- tt salt and crushed red pepper
- 3 lb angel hair pasta, cooked
- ½ lb fresh basil, chiffonade

PREPARATION

Heat the olive oil lightly in sauce pot. Add garlic. Brown slightly. Add the tomatoes and cook for 20 minutes. Season to taste. Add the angel hair pasta and fresh basil. Toss well. Serve topped with grated Parmigiano.

