



# Pasta with Fresh Tomato Sauce



Adapted from *Martha Stewart*

## Ingredients



- 1/2 cup fresh tomatoes diced
- 2 Tbsp. olive oil
- 2 Tbsp. fresh basil leaves-chopped
- 1 tsp. fresh Italian parsley
- 1 tsp. diced garlic clove
- 1 cup cooked whole wheat spaghetti
- Grated parmesan for serving
- Salt and pepper to taste



## Directions



Yield:

Serving size:

Total cost:

Serving cost:

1. Dice tomatoes, basil, parsley and garlic.
2. Mix together with the olive oil.
3. Bring a pot of water to boil, add pasta and cook until al dente.
4. Drain and toss with the sauce.
5. Transfer to serving bowls and serve with cheese.

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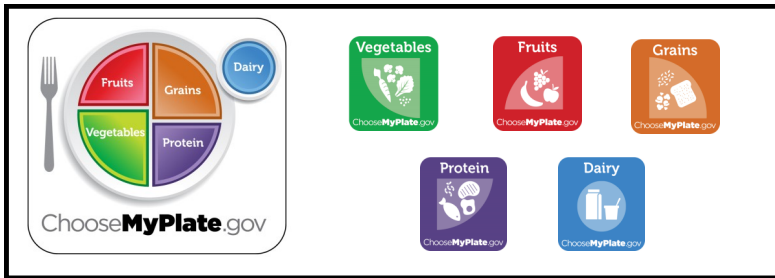
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# Fast Facts



## Featured Food Groups



## Cooking Tips



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