

## Fresh Tomato Pasta



**TIME TO  
PREPARE**

25  
minutes



**COOK  
TIME**

25  
minutes



**SERVING**

2



**PREPARED BY**

<https://www.swsas.org.au/>

### Ingredients

- 500g ripe tomatoes
- 1/4 cup fresh basil leaves
- 1 tablespoon parsley
- 1 tablespoon minced garlic
- 1/4 cup olive oil
- Salt and Pepper
- 180g spaghetti pasta
- 1 Grated Parmesan cheese,  
for serving (optional)

### Method

01. Finely chop tomatoes, basil, parsley, and garlic, and mix with oil (or pulse ingredients, including oil, in a food processor to blend).
02. You can choose to keep this sauce raw or warm it in a pot on the stove for 20 minutes on simmer.
03. Bring a large pot of salted water to boil. Add pasta and cook following instructions on packet or until "al dente". Drain pasta and toss it in a serving bowl with the sauce. Transfer to bowls, and drizzle with oil. Serve with cheese (if desired).

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