



Pasta with Fresh Tomato-Basil Sauce

Though we paired this chunky sauce with fettuccine, it would also be nice with short pasta shapes, like penne, gemelli, or farfalle. For a more dramatic presentation, use multicolored cherry tomatoes, or a combination of cherry and pear (or teardrop-shaped) tomatoes.



Photo by: Photo: John Autry;
Styling: Mindi Shapiro Levine

YIELD: 4 servings (serving size: about 1 1/2 cups pasta and about 2 tablespoons cheese)

TOTAL: 15 MINUTES

COURSE: Main Dishes

Ingredients

- 1 (9-ounce) package refrigerated fresh fettuccine
- 2 tablespoons olive oil
- 3 garlic cloves, minced
- 4 cups cherry tomatoes, halved
- 1/2 teaspoon salt
- 1 cup fresh basil leaves, torn
- 1/4 teaspoon freshly ground black pepper
- 2 ounces Parmigiano-Reggiano cheese, shaved (about 1/2 cup)

Preparation

1. Cook pasta according to package directions, omitting salt and fat. Drain; place pasta in a large bowl.
2. While pasta cooks, heat oil in a medium saucepan over medium heat. Add garlic to pan; cook 1 minute, stirring frequently. Add tomatoes and salt; cover and cook 4 minutes. Remove from heat; stir in basil and pepper. Add tomato mixture to pasta; toss well to combine. Top with cheese.

Nutritional Information

Amount per serving
Calories: 343
Fat: 13.3g
Saturated fat: 4.2g

Monounsaturated fat: 6.2g
Polyunsaturated fat: 1.1g
Protein: 14.8g
Carbohydrate: 43.4g
Fiber: 3.7g
Cholesterol: 51mg
Iron: 2.6mg
Sodium: 541mg
Calcium: 201mg

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