**Linguini with Brie, Tomatoes, and Basil**

4 large ripe tomatoes or 6-8 roma tomatoes cut in 1/2 “ cubes

1 lb brie (remove rind and cut into small pieces)

1 cup fresh basil, cut into small slivers

4 cloves garlic, minced

½ cup olive oil

Salt/pepper to taste

1 lb pasta

Parmegiano-reggiano

Combine all but pasta and let stand at room temperature for 2 hours.

Before serving cook pasta, drain, then toss with tomato mixture until cheese is melted. Top with grated parmegiano.