

## Cappellini con salsa di pomodori in aceto balsamico



### INGREDIENTS

- 1 teaspoon minced garlic
- 1 teaspoon olive oil
- 5/6 tomatoes chopped
- 3 tablespoons balsamic vinegar
- Salt & pepper to taste
- 1/4 cup chopped fresh basil
- 250 gr. cappellini pasta

### Preparation

Sauté the garlic in olive oil until lightly browned. Do this in a skillet large enough to hold the tomatoes later. Leave garlic in skillet. Place tomatoes, salt & pepper, basil and balsamic vinegar in a glass bowl and set aside for 10 minutes, stirring occasionally. Boil water for pasta. Just before you put the pasta in the water, drain tomatoes and reserve the juice that runs off. (I usually set my colander on a dinner plate). Put the angel hair pasta in the water to cook for the recommended amount of time. Heat your garlic skillet and toss drained tomatoes briefly JUST to heat. They should retain their shape. The pasta should finish cooking (usually no more than 5 minutes for angel hair) at the same time the tomatoes are ready. Toss the pasta and tomato mixture together and serve with freshly grated parmesan cheese.