

Penne con pomodoro e mozzarella



INGREDIENTS

2 cloves garlic, peeled
1/2 cup olive oil
Tomatoes and Basil pasta sauce
1 pound penne
Salt
1 whole milk mozzarella, chopped
2/3 cups freshly grated Parmigiano-Reggiano

Preparation

Sauté the garlic in a saucepan with the olive oil until it becomes colored a rich gold, then discard it. Add the tomatoes and cook until the oil separates and floats to the surface.

Cook the pasta very firm ("al dente") in boiling salted water. Drain immediately, transfer to a bowl adding the sauce, the mozzarella and the Parmigiano-Reggiano.

Serves 4-6