

# Summer Pasta Recipe

**Serves:** 4 | **Prep Time:** 20 Min | **Cook Time:** 15 Min | **Difficulty:** Easy



## INGREDIENTS

- 1 lb. (500g) of very ripe Tomatoes
- 8 oz (250g) of Caciotta Cheese (or Mozzarella Cheese)
- 1 lb. (500g) of dried pasta (Mixed, Spaghetti or Penne Rigate)
- 1/4 cup of Extra Virgin Olive Oil
- 1 Tablespoon of dried Oregano
- Parmigiano Reggiano cheese to taste
- Salt and Pepper to taste

## DIRECTIONS

1. Put a pot of salted water on the stove and bring it to a boil.
2. Slice the tomatoes into small pieces. I prefer to remove the seeds and dice the tomatoes into 1/4 inch pieces, but this is up to how you prefer your tomatoes.
3. Dice the Caciotta (or Mozzarella) cheese into 1/4 inch cubes.
4. Add tomatoes and cheese to a large mixing bowl and combine well with the salt, pepper, dried oregano and olive oil.
5. Taste the mixture for correct seasoning and adjust as necessary.
6. Add the pasta to the boiling water and cook until *al dente*.
7. Drain the pasta, add to the mixing bowl and mix thoroughly. If the mixture is too dry, add a bit of pasta water to loosen it up a little.
8. When it is fully mixed, it is ready to serve. Add to your serving dish and grate some Parmigiano Reggiano cheese on top.
9. Serve immediately.