

Seasonal Eating



Spaghetti with Cherry Tomatoes and Mushrooms

- 1/4 cup olive oil
- 6 cloves garlic, pressed or minced
- 1/2 teaspoon salt
- 1 1/2 cups chopped mushrooms
- 6 fresh basil leaves, finely chopped
- 1 teaspoon finely chopped fresh parsley
- 1/4 cup dry red wine
- 1 pint cherry tomatoes, cut in half
- 1 cup tomato purée
- 1 pound spaghetti, cooked
- 1/4 cup freshly grated Romano or Parmesan cheese

Heat olive oil in a large skillet over medium heat. Add the garlic and salt and cook, stirring, for 1 to 2 minutes, until the garlic is light golden in color. Add the mushrooms, basil and parsley and cook, stirring, for 2 to 3 minutes. Add the wine and cook until most of the liquid has evaporated. Add the cherry tomatoes and cook for 4 to 5 minutes. Add the tomato purée and cook for 5 to 7 minutes. Toss cooked spaghetti with sauce and serve immediately topped with cheese.