

Seasonal Eating



Spaghetti with Fresh Tomato Basil Sauce

2 tablespoons olive oil
2 cloves garlic, minced
1 small onion, chopped
1/2 teaspoon kosher salt
1/4 teaspoon black pepper
1/4 teaspoon crushed red pepper flakes
2 medium sized red tomatoes, chopped
2 tablespoons white wine
1/2 cup chicken broth
2 teaspoons fresh thyme leaves
20 white or yellow cherry tomatoes, halved
Cooked spaghetti noodles
1/4 cup chiffonade of fresh basil leaves
Grated parmesan cheese

In a large skillet, heat olive oil. Add garlic, onion, salt, pepper and crushed red pepper flakes. Sauté for a couple of minutes until soft and translucent but not brown. Add tomatoes, wine, chicken broth and thyme. Cook over medium high heat until juices are reduced. Sprinkle cherry tomatoes with a pinch of salt and add to pan. Cook for a minute and then add drained spaghetti noodles. Add basil and cook for a few minutes until everything is hot and coated with the sauce. Adjust seasoning with salt and pepper. Remove to serving dish and sprinkle with Parmesan cheese.