



Caprese Pasta with Hamilton Farms Tomatoes

Serves 4-6

Ingredients

- **1-pound pasta – use your favorite, cooked al dente, reserve 1 cup of cooking water**
- **½ cup extra virgin olive oil**
- **2 tbsp capers, patted dry**
- **2 tbsp garlic, fresh, sliced thin**
- **2 tbsp onion, minced**
- **Pinch red pepper flakes- optional**
- **14-6 cherry or grape tomatoes, sliced in half or 1 ½ cups whole tomatoes large diced**
- **1 tsp oregano**
- **1 cup fresh mozzarella, diced**
- **6-8 basil leaves, fresh, sliced thin**
- **Salt and freshly ground black pepper to taste**
- **½ cup Parmesan cheese, finely grated.**

Directions

In a large skillet, heat the extra virgin olive oil until hot, add the capers turning the heat to low and fry until slightly brown and crispy about 2-3 minutes. Place on a paper towel to drain. Reserve.

In the same skillet, sauté the garlic, onions and red pepper flakes but do not brown add the tomatoes, oregano and toss for two-three minutes. Add the cooked pasta tossing gently adding some of the pasta cooking water to loosen if necessary. Once heated, remove from the heat and toss in the fresh mozzarella, fresh basil and Parmesan cheese. Season to taste with salt & pepper.

Transfer to a serving bowl and sprinkle with capers and extra Parmesan cheese. Serve immediately. 1111 Mississippi Ave