

AJ Petitti's Fresh Pasta Sauce



INGREDIENTS

Serves 2

- ½ lb. Spaghetti
- 1 qt. Cherry Tomatoes (*the riper, the better*)
- 4-5 Garlic Cloves, minced
- 3 Tbsp. Extra Virgin Oil
- ¼ - ½ tsp. Red Pepper Flakes
- 1 cup Dry White Wine
- 1 tsp Salt
- 1 tsp Black Pepper
- 4 tbsp Chopped Basil
- 2 tsp Parmigiano Reggiano, grated

DIRECTIONS

1. Bring a large pot of water to a boil.
2. Heat the oil in a large sauté pan over medium high heat. Add minced garlic and red pepper flakes and sauté until golden brown.
3. Add dry white wine to the pan and cook for an additional 1-2 minutes.
4. Add the tomatoes, salt, and pepper and cook for an additional 3-4 minutes. Cover and reduce the heat to low. Cook, stirring occasionally, until tomatoes have blistered and are beginning to break down.
5. Smash the tomatoes with the back of a spoon to further break them down. Remove the skins, if desired (I prefer to remove the skins for a smoother, creamier sauce).
6. Add 1 tablespoon salt to the pot of boiling water, followed by the spaghetti. Cook until halfway done (about 5-6 min), then add the pasta to the tomato sauce. Save the pasta water.
7. Add 1 ladle of pasta water to the pan to be absorbed by the pasta. Continue adding pasta water as needed, 1 ladle at a time, until the pasta is al dente. Add the Parmigiano Reggiano to the sauce and remove from heat.
8. Chiffonade the basil. Top the pasta with the basil and sprinkle with additional Parmigiano Reggiano. Serve with crusty bread. Enjoy!