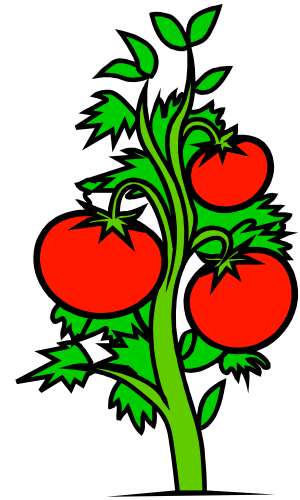


Summer Fresh Tomato Pasta

makes 4—5 servings

- 1/4 cup olive oil
- 2 heaping Tbsp. minced garlic cloves or more
- 2 medium onions, chopped
- 1 large bell pepper, chopped
- 1 1/2 quarts fresh tomatoes, cored and chopped
- 1/4 cup chopped fresh basil (5 tsp. dried)
- 2 Tbsp. chopped fresh oregano (2 tsp. dried)
- 1 bay leaf
- 2 tsp. sugar
- salt to taste
- pepper to taste
- 1 lb. dry fettuccini, cooked al dente and drained under cold water
- chopped fresh parsley for garnish
- grated Parmesan cheese



1. Sauté garlic in olive oil until lightly golden. Stir in onion and bell pepper. Sauté for 5 - 7 minutes, until onion is translucent.
2. Stir in fresh tomatoes, basil, oregano, bay leaf, sugar, salt and pepper
3. Cook, uncovered, over medium heat for 10-15 minutes, stirring frequently.
4. Add cooked pasta and toss. Serve with Parmesan cheese and garnish with parsley.

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Wednesday - Saturday:
9:00am - 5:00pm
Sunday:
10:00am - 5:00pm

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