

# Fresh Tomato Sauce With Farfalle



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Yield: 4 Servings

Prep Time: 10 minutes

Total Time: 25 minutes

Fresh tomato sauce is very popular in Italy and this one using Heirloom and Mini Mixers tomatoes with extra virgin olive oil, garlic, basil and fresh mozzarella cheese is particularly good. Serve as a vegetarian main course or appetizer with crusty bread on the side to dip up all the sweet tomato juices.

### Ingredients:

- 3 cups uncooked Farfalle pasta
- 4 Heirloom tomatoes select different colors, cut in chunks
- 1 Pint Mini Mixer Grape Tomatoes, cut in half
- ¼ cup extra virgin olive oil
- 7 oz fresh mozzarella cheese
- 1 clove garlic, minced
- Salt and black pepper to taste
- 1 bunch fresh basil, torn

### Directions:

1. Cook pasta according to package directions.
2. In the meantime, in a large serving bowl, combine the tomato, olive oil, cut mozzarella cheese into chunks and garlic. Season with salt and pepper to taste.
3. When pasta is cooked, drain and toss on top of the tomato mixture. Coat the pasta with the tomato mixture. The heat from the pasta will partially melt the cheese.
4. Top with the torn basil leaves. Taste and season with additional salt and pepper, if required.



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#### Nutrition Facts:

Serving Size: 1, Calories 520, Total Fat 22.5g (29% Daily Value), Saturated Fat 7.3g (37% Daily Value), Cholesterol 26mg (9% Daily Value), Sodium 308mg (13% Daily Value), Carbohydrate 56.8g (21% Daily Value), Dietary Fiber 4.9g (17% Daily Value), Sugars 7.9g, Protein 23.5g