

Spinach Linguini with Fresh Tomato Sauce and Creamy Ricotta

The red white and green is fun to eat. I used Lucini's Rustic Tomato and Basil Sauce, but feel free to make your own. If you want a protein in here I'd suggest slices of freshly grilled chicken breast sprinkled with salt, pepper and a little garlic and herb flavored Mrs. Dash.

1/2 cup ricotta cheese
1 tablespoon cream cheese or mascarpone cheese
1 package spinach linguini or fettuccine
1 tablespoon salt
1 jar tomato sauce or see recipe below
Freshly grated Pecorino Romano cheese

1. Mix together the ricotta and cream cheese. Set aside.
2. Add the salt to a large pot of water. Bring to a boil and cook pasta according to package directions. Drain.
3. Place the sauce in a pan and cover, cook over medium-low heat until warmed through.
4. Place pasta in individual bowls. Top with sauce, a dollop of ricotta mixture and sprinkle with Parmesan.

Fresh Tomato Sauce

3 pounds ripe plum tomatoes
1/4 cup olive oil
1 large clove garlic, pressed or finely minced
Salt for seasoning
1/4 cup coarsely chopped basil leaves

1. To peel the tomatoes: Bring 2 quarts of water to a boil in a large saucepan. Place the tomatoes in boiling water for exactly 1 minute. Drain in a colander and allow to cool slightly.
2. With a pairing knife, cut away from stem end of the tomato and peel off the skin. The skin should slip off easily. If it does not, place the tomatoes back in boiling water for another 30 seconds.
3. Cut around the inside core with the knife, and gently squeeze the core and seeds out. Hold the tomato under cold water to flush out remaining seeds. Coarsely chop the tomatoes.
4. Heat the oil in a large skillet over medium-high heat. Add the garlic, stir and cook for 30 seconds. Stir in the tomatoes. Liberally season with salt to taste.
5. Reduce heat to medium and cook, stirring occasionally, until the watery liquid in the tomatoes

has cooked away, about 20 minutes.

6. Turn off heat. Taste for salt and add more if needed. Add chopped basil.

Recipes adapted from "Pasta Verde" by Judith Barrett. www.cookingphotographer.com