

Maine Arts Camp

International Cooking Day 4

Recipe Name: Capellini Pomodoro

Chef: Charles Limoggio C.E.C.

Preparation Time: 5 minutes-15minutes total time

Servings: 8

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
1	Pound	Capellini pasta	Al dente
8	Cloves	garlic	Minced
4	Tablespoons	Olive Oil	
14	each	Fresh Roma Tomatoes	A.K.A. Plum tomatoes
15	leaves	Fresh basil	Diced or chiffonade
	As Needed	Salt & pepper	
	As needed	Parmesan, Romano or Asiago Cheese	shredded

Procedure:

1. Boil pasta in salted water and drain.
2. You may process garlic, olive oil, basil leaves, salt and pepper whole in mini chopper or food processor and then stir into drained noodles.
3. Or add garlic, olive oil, and basil. Stir well. Add salt, pepper, and tomatoes.
4. Adjust seasonings to taste.
5. Top with Parmesan, Romano, or Asiago cheese.