

FLOUR + WATER®

Spaghetti al Pomodoro

Ingredients:

1 lb. flour+water Spaghetti pasta
3/4 cup extra virgin olive oil
1/2 red onion, small diced
16 garlic cloves, thinly shaved
2 pints mixed cherry tomatoes, cleaned and halved
3/4 cup white wine
1 (28 oz.) can crushed san marzano tomatoes
2 bu. basil, chopped
black pepper
TT kosher salt
2 oz. parmigiano reggiano, finely grated

Directions:

Step 1: Cook the pasta according to package instructions minus 2 minutes. Once the pasta is slightly undercooked, reserve a quarter cup of the pasta water and strain directly into the prepared pan sauce.

Step 2: For the pan sauce, heat a 12" diameter, high sided saute pan over medium heat. Add 1/2 cup of extra virgin olive oil and allow the oil to heat slightly. Add diced red onion and saute. Season with a pinch of kosher salt and allow the onions to sweat, stirring often until translucent and soft. Add sliced garlic to the pan and continue cooking for 30 seconds. Add cherry tomatoes to the pan and increase heat to high. Saute until the cherry tomatoes begin to blister slightly. Add white wine and reduce liquid by half, cooking off most of the alcohol. Add crushed tomatoes along with one cup of pasta water and bring to a simmer. Strain pasta and add to the pan sauce (*see above). Continue cooking until the sauce reduces to a consistency that coats the spaghetti. Remove the pan from the heat. Add chopped basil and the remaining olive oil. Toss and season with salt and a generous amount of freshly cracked black pepper. Plate and garnish with freshly grated parmigiano reggiano.