

Pasta Pomodoro





Tom Ruby



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Delicious spaghetti dish with
a sweet TomRuby tomato sauce.

4 servings

10 minutes to prepare

1 hour 5 minutes to cook

TomRuby tomatoes · 800g

Spaghetti · 320g

Extra virgin olive oil · 30ml

Garlic · 1 clove

Fresh basil · To taste

Fine salt · To taste

Chef says:

Garnish with fresh
basil to taste.

Wash the TomRuby tomatoes, cut
them into quarters then set aside.

In a non-stick pan, pour in the
extra virgin olive oil, add a
peeled and divided garlic clove
and brown for approximately 2
minutes over high heat. Add the
cut TomRuby tomatoes, salt to
taste and cover with a lid. Cook
for at least 1 hour over very low
heat, stirring occasionally.

When the sauce starts to boil
gently, remove the garlic and add
fresh basil leaves. After a few
minutes, turn off the sauce and
keep it warm.

In the meantime, bring a pan of
salted water to the boil and add in
the spaghetti. Cook the spaghetti
al dente.

Drain the spaghetti and pour
directly into the pan of sauce. Mix
your spaghetti over a high heat
for a few seconds. Serve.