

Spaghetti with Tomato Salsa



Provided by the Auburn Interfaith Food Closet

RECIPE TYPE: Side Dish

SERVES: 4

PREP TIME: 5 minutes COOK TIME: 10 minutes

INGREDIENTS:

Salsa:

- 1 can (14.5-oz.) diced tomatoes, drained
- 1/4 cup onion, minced
- 2 tablespoons vegetable oil
- 1 teaspoon balsamic vinegar
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon garlic powder, or 1 clove garlic, chopped

Pasta:

- 8 ounces spaghetti noodles
- 1 teaspoon olive oil (optional)

DIRECTIONS:

1. Combine the salsa ingredients in a small bowl, and mix well. Marinate for 30 minutes, if desired.
2. Meanwhile, cook the pasta according to package directions. Drain, place in a serving bowl, then toss with the optional olive oil.
3. To serve, divide pasta between plates, and top with tomato salsa. Serve warm, or cold, as desired.



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