



Angel Hair Pasta with Fresh Tomatoes

1-16 ounce package angel hair pasta

8-10 fresh sweet basil leaves

2 tablespoon fresh minced garlic

grated imported pecorino romano cheese

8-10 fresh garden tomatoes

1-2 cups extra virgin olive oil

Fresh ground pepper

pinch of red chili flakes



Finely dice the fresh tomatoes and place into glass bowl. Add torn pieces of sweet basil, garlic and olive oil. Use just enough oil to cover the tomatoes.

Prepare pasta in plenty of boiling water and cook it until it is *al dente* (not mushy, but just cooked through). Drain in colander, DO NOT RINSE. Place pasta into serving platter, then pour the raw tomato mixture over pasta the Toss until coated. Add black pepper , red pepper and a healthy handful of romano cheese. Serve immediately and enjoy!