



Tony's Summer Pasta

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Ingredients:

1/4 lb. penne pasta

6 oz. grape tomatoes, halved

3 oz. Italian parsley, chopped fine

3 garlic cloves, minced

2 oz. mint, chopped fine

3 oz. olive oil

Red pepper flakes to taste

Salt & pepper to taste

Directions:

Cook penne in a pot of salted, boiling water according to package directions; reserve along with 2 oz. of water from the pot.

Add olive oil, garlic, tomatoes, salt, pepper, and red pepper flakes to a saute pan and allow them to heat together.

Just as the tomatoes begin to cook, add the cooked pasta along with the pasta water.

Stir to combine, then allow to cook for 2-3 minutes.

Add Italian parsley to pan and stir again.

Cook for 1 minute, add mint, stir, and then serve.

