



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Ray "Boom Boom" Mancini Linguini

Ingredients

- 1 pint cherry tomatoes – cut in half
- 10 cloves - 5 minced and 5 sliced
- 1/2 cup extra virgin olive oil
- 1/4 cup fresh basil leaves, chopped into strips
- 1/4 cup pine nuts - toasted
- 1/4 cup red wine
- 1 lb. linguini
- Shredded Parmesan or Romano for Garnish

Preparation

In large stock pot boil water, when water is at rolling boil add 1/2 teaspoon sugar, add linguini. Meanwhile, heat olive oil in large skillet. Add garlic until golden. Add tomatoes, some cut in half some whole until softened. Add wine and cook further until thickened. Add basil leaves and pine nuts, stir until combined.

Drain pasta when al dente. Add pasta to skillet mixing thoroughly with sauce. Place onto serving platter, may garnish with torn basil leaves and shredded cheese.

*recipe is versatile, may add asparagus spears, broccoli, shrimp or chicken depending upon taste



For more information please visit - CaseyMaloneShow.com