

LINGUINE WITH TOMATOES AND BASIL
(Borrowed from The Silver Palate Cookbook)

Ingredients

1 ½ lbs. fresh ripe tomatoes cut into 1/2 inch cubes
1 lb. Brie cheese, rind removed, torn into pieces
1 cup cleaned fresh basil leaves cut into strips
5 cloves garlic, minced
¾ cup Extra Virgin Olive Oil
2 tsp. salt
½ tsp. fresh ground black pepper
1 lb. linguine

Preparation

In a large bowl combine tomatoes, Brie, basil, garlic, olive oil, 2 tsp. salt and pepper. Cover and set aside at room temperature for at least 2 hours.

Bring large pot of water to boil, add teaspoon of salt and cook until al dente. Drain pasta and immediately add to tomato basil sauce. Mix thoroughly and enjoy.