



**OTWAY
PASTA
COMPANY**

Free Range · Handmade

Recipe Name **Spaghetti with fresh tomato**

Serves 4 +

Ingredients

¼ cup	Olive oil
2 cloves	Garlic (peeled)
350g	Cherry Tomatoes (halved)
1 handful	Fresh basil
200g	Baby mozzarella
1pk	Otway Pasta Company Fresh Spaghetti

Salt and pepper to taste

Method

Put a large pot of water on to boil

Peel and crush 2 cloves of garlic and add to a large mixing bowl.

Remove stems from cherry tomatoes and halve, add these to the garlic. Add drained mozzarella, roughly torn basil, olive oil and salt and pepper to taste.

Leave this to marinate while you cook the pasta.

Cook the spaghetti as per cooking instructions. Once spaghetti is cooked, remove garlic from the tomato mixture and add the spaghetti. Gently stir to combine.

Serve and garnish with fresh grated parmesan

Enjoy 😊