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# CAPELLINI CHECCA

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## INGREDIENTS:

- *Three tomatoes \* see note on tomatoes below*
- *Two cloves of garlic*
- *garlic powder*
- *Olive oil*
- *Fresh basil finely chopped*
- *Crispy onions*
- *Sun-dried tomatoes*
- *Sea salt*
- *Red peppers*
- *Parsley*
- *Rosemary*
- *Sage*
- *The last seven can be found in a seasoning called soffritto which can be found at trader Joe's or you can make yourself it will take longer*

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*\*a note about tomatoes - Many tomatoes are overly large and lack flavour. I recommend the Villa Marzano plum tomatoes - they are firm and have great flavour. If not available fresh firm tomatoes from the local farmers market are the next best thing.*

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## METHOD:

- 1. While the capellini is cooking and remember angel hair cooks very fast, put olive oil into your frying pan or sauté pan and add the tomato mixture*
- 2. Drain your pasta when it's at al dente and spoon the topping on top and toss it well.*
- 3. Serve with a caesar salad and some garlic toast.*