

Carbone's Pomodoro Sauce



Classic tomato sauces are simple and the resulting flavor is all about the tomato. It's tough to beat the taste when tossed with a tender fresh pasta. You can find 100% of these ingredients locally, which is a bonus!

INGREDIENTS

1½ pounds native tomatoes, chopped
½ cup extra virgin olive oil
1 clove garlic, finely minced
4 leaves fresh basil
½ cup diced onions, optional
Fresh pasta



This project was funded in part by the Connecticut Department of Agriculture through the Community Investment Act.



DIRECTIONS

Heat the oil in a sauce pan over medium heat and sauté the garlic and onions.

Add the tomatoes and simmer for 5-10 minutes.

Add the basil.

Spoon on cooked pasta and toss to coat.

Serve immediately.

Market Shopping List

- Tomatoes - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Bluebird Hill, Colgan, CT Valley, Easy Pickin', Oxen Hill, Riverview, Wayne's Organic
- Olive oil - Ariston
- Garlic - Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Wayne's Organic
- Onions - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Bluebird Hill, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview, Wayne's Organic
- Basil - 18th C. Purity, Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin, Oxen Hill, Riverview
- Pasta - DiFiore



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