

Pasta alla Sorrentina

INGREDIENTS

- 1-16 oz. package spaghetti or linguine pasta
- 8 ripe plum tomatoes, diced
- 2 cups Lioni ciliegine mozzarella balls, each cut in half
- 2 tbsp. extra-virgin olive oil
- 2 sprigs basil leaves, torn apart
- salt and ground black pepper

PREPARATION

- 1) Heat large pot of salted water to boiling; add spaghetti; cook about 10 minutes. Drain well. Place in large bowl.
- 2) In medium bowl toss tomatoes, mozzarella, olive oil and basil leaves; add salt and pepper to taste.
- 3) Toss pasta with tomato mozzarella mixture. Serve immediately.

Makes 4 main-dish servings.



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