

Fresh tomato and rocket pasta



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tastes like *Summer*

SERVES 4

- 4 large ripe tomatoes
- 1 heaped teaspoon sea salt
- 2 tablespoons small salted capers, rinsed and drained
- 15 basil leaves, finely chopped
- a handful of flat-leaf (Italian) parsley, roughly chopped
- 350 g (12 oz) orechiette
- 75 g (2½ oz/¾ cup) finely grated parmesan cheese
- 2 handfuls of baby rocket (arugula) leaves
- 3 tablespoons extra virgin olive oil

Chop the tomatoes and put them in a bowl with the sea salt, capers, basil and parsley. Stir gently to coat all the tomato, then set aside.

Bring a large pot of salted water to the boil, add the pasta and cook until al dente. Drain and return to the warm pot.

Add the parmesan, rocket and olive oil to the pasta, stir a few times, then add the tomato mixture. Season with freshly ground black pepper, toss together well and spoon into four warm pasta bowls. Serve immediately.

All recipe ingredients are available at the following Northbridge Plaza retailers:

- Antico's Fruit World
- Aegean Deli Café
- Pasta Zu



See Fresh & Fast
cooking demonstration
with Michele Cranston
12 noon,
Friday 25 September.



MURDOCH BOOKS

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