



## Spaghetti ala Tomato Fresh Mozzarella Sauce

Prep Time: 15-20 minutes | Serves 4-5

### Ingredients:

- 12oz. Log Galbani Fresh mozzarella
- 2 pints cherry tomatoes
- 1/2 cup olive oil
- 3 cloves chopped garlic
- 1/2 tsp crushed red pepper
- Salt
- Pepper
- 3/4 cup Galbani parmigiana
- 8 fresh basil leaves
- 1 pound dry spaghetti

### Instructions:

1. In a food processor add parmigiana cheese and basil and blend dry. They will combine to create a "dust". Pour onto a dish set aside and rinse out the processor.
2. Cook spaghetti as directed. Reserve some of the pasta water for the sauce.
3. In a frying pan add tomatoes, olive oil, and garlic. Cook until tomatoes start to pop, (save the pan).
4. Move to a food processor, along with salt, pepper, crushed red pepper to taste.
5. Hand pull apart the fresh mozzarella and add to the food processor and blend until creamy. Move to the pan and just warm through.
6. Add some of the pasta water to thin out, add spaghetti to the sauce and plate.
7. Finish with the "dust" use a heathy amount.

### CHEFS TIP:

\*\*add your favorite protein, this is amazing with seafood!

