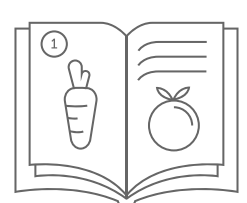




CAVATELLI ALLA CARRETTIERA



CHEF
PAT PASCARELLA'S



WHAT YOU'LL NEED:

- ✓ 4 oz. cavatelli pasta
- ✓ 4 oz. cherry tomatoes
- ✓ 1 red bell pepper, roasted
- ✓ 1 tsp garlic slices
- ✓ 1/2 oz. extra virgin olive oil
- ✓ 4 basil leaves



WHAT TO DO:

1. Bring a large pot of salted water to a boil.
2. Crush the cherry tomatoes by hand in a bowl.
3. Heat a sauté pan with extra virgin olive oil, and add garlic and basil leaves to lightly toast.
4. Add in the crushed tomatoes and chopped roasted pepper.
5. Cook pasta as per cooking instructions, drain and toss in the sauce with a little oil.
6. Plate and garnish with freshly grated parmesan cheese.