



Cooking Local Recipe

Favorite of Tim & Marianne Kopp of Kopp's Krops in Shopiere, WI

Linguine with No-Cook Tomato Sauce

Serves 8

Active 10 minutes/ Total: About 21 minutes

Make the sauce before cooking the pasta so the flavors have a chance to blend.

Spinach salad goes well with this.

SAUCE

3 cups chopped ripe tomatoes (I used 4 cups, you won't be sorry for having more fresh tomatoes!)

4 oz mozzarella cheese, cut in 1/2 inch cubes (vegans can substitute Miyoko's Vegan Mozz)

1/3 c. fresh basil leaves, chopped

1/4 c. olive oil

2 cloves of garlic, minced (at least 1 teaspoon)

1/2 t. salt

1/4 t. pepper

1/2 t. crushed red pepper flakes (optional)

PASTA

1 lb. linguine pasta (regular or gluten free will work)

DIRECTIONS:

1. Bring a large pot of water to a boil.
2. Meanwhile, put all of the sauce ingredients in a large serving bowl. Toss gently to mix and blend flavors.
3. Cook linguine as package directs. Drain well; add to sauce and toss to mix.

Find original recipe here: <https://www.womansday.com/food-recipes/food-drinks/recipes/a10327/linguine-no-cook-tomato-sauce-121577/>