

## **Summer Pasta**

4 (or more) large ripe garden tomatoes, cut into bite size pieces  
1 large wedge Brie cheese, rind removed and torn into pieces  
1 generous cup fresh basil leaves, torn into strips  
4 garlic cloves, minced  
¾ cup good olive oil  
2 tsp salt  
1 tsp pepper  
1 pound angel hair pasta  
Freshly grated parmesan cheese

At least 2 hours before serving---so tomatoes have time to loosen the juices.

In large serving bowl, combine tomatoes, basil, olive oil, salt and pepper.

Cover with saran wrap and let sit at room temperature.

Bring large pot of salted water to boil. Add pasta and boil until andante. Drain pasta and

Immediately toss with the tomato/Brie mixture.

Garnish with parmesan cheese and serve at once.

OPTIONAL: Add grilled shrimp

And since this was such a healthy main course, there is always room for Homemade Ice Cream and Peach Cobbler for dessert.

**Submitted from Melva Eichner – Kendrick, ID**