

### **Ingredients**

- 3 to 4 Cups water
- 4 tomatoes (Roma will work well here)
- 1 clove garlic
- ¼ red onion, minced
- ¼ Cup extra-virgin olive oil
- ½ Cup finely chopped fresh basil
- 1 pound angel hair or capellini pasta
- red pepper flakes (optional)
- salt and pepper (optional)

### **Directions**

1. Bring water to a boil in a medium soup pot.
2. Add tomatoes to water to parboil. Remove after 1 minute.
3. When cool enough to handle, remove skins from the tomatoes and coarsely chop.
4. In a large mixing bowl, combine the tomatoes, garlic, onion, olive oil, and basil; let sit for 10-20 minutes so the flavors combine.
5. While the fresh tomato sauce is marinating, cook pasta according to package directions.
6. Drain pasta, then immediately toss with fresh tomato sauce.
7. Season with red pepper flakes, salt, and pepper to taste before serving.

*Recipe written by Dan Buettner*