

Pasta alla Nonna

Description

This is a favorite request from Isabela and Sofia whenever Nonna visits Omaha.

Ingredients

- 4 large tomatoes (preferably from new jersey), chopped
- 1 lb fresh ricotta cheese
- 3 tbsps fresh basil, finely chopped
- 1 tbsp lemon juice
- 1 lb barilla fiori pasta (any shape will do, but this is the original)
- 3 tbsps oliva oil
- 1 cup parmigiano regiano, grated

Instructions

Mix the tomatoes, basil and oil in a bowl and let sit at room temperature to develop the flavor.

Cook the pasta in about 2 gallons of salted water.

Drain the pasta and toss immediately with the ricotta until well blended.

Add the tomato mixture and stir well.

Summary

Yield: 4

Source: Antonia Viatori
Martinez

Prep Time: 20 minutes

Pasta alla Nonna

Serve with grated Parmigiano Regiano.