



## Paul's Pasta

From the Kitchen of:  
*Paul S.*

### Ingredients

*2 1/2 - 3 pounds ripe, richly flavored tomatoes (Do not peel or seed.)  
1/2 cup fruity extra virgin olive oil  
5 cloves garlic, finely chopped  
1/4 cup sweet onion, finely chopped  
1 cup tightly packed chopped, fresh basil  
sprigs of basil for garnish  
1/2 cup kalamata olives, roughly chopped  
1 pound fusilli or penne pasta  
1 1/4 cups freshly grated Pecorino Romano  
salt and freshly ground pepper to taste*

### Preparation

*Chop tomatoes into 1/3 inch dice and place in a large bowl; let sit several minutes. Partially drain juice from bottom. Add oil, garlic, onion, basil, olives, salt and pepper. Mix thoroughly and let sit in refrigerator several hours. Cook pasta as you would normally. Drain and add to bowl of ingredients. Add 1 cup grated cheese and mix thoroughly. Serve portions. Sprinkle cheese and add sprig of basil on top.*