

Pasta al Pomodoro with Fresh Basil

Servings: 4–6

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- 2–3 garlic cloves, minced
- 2 pints cherry tomatoes, chopped
- 1 cup mushrooms, sliced
- 2 cups spinach
- 1–2 cups dry white wine
- 1 Tbsp "That's Amore" spice blend
- 1 Tbsp extra virgin olive oil
- 8 oz dried pasta of choice
- ½ bunch fresh parsley, chopped
- 1 bunch fresh basil, for garnish
- Parmesan cheese, for garnish
- Salt and pepper, to taste (optional)

Instructions

1. Sauté the Garlic In a large skillet over low heat, warm the olive oil and sauté the garlic until lightly golden and fragrant.
2. Cook the Vegetables Add the chopped cherry tomatoes and cook until softened. Season with the That's Amore spice blend. Add the mushrooms, cover, and cook over low heat until tender.
3. Create the Sauce Puree half of the tomato mixture and return it to the skillet. Stir to combine.
4. Add Greens and Herbs Stir in the chopped parsley and spinach. Cook until the spinach is wilted.
5. Cook the Pasta Bring a large pot of salted water to a boil. Add the pasta and cook according to package directions until al dente.
6. Combine Drain the pasta and add it directly to the skillet with the sauce. Toss and sauté for 1 minute to allow the flavors to combine.

7. Finish and Serve Season with salt and pepper, if desired. Garnish with freshly grated Parmesan cheese and fresh basil leaves before serving.