



SUMMER TOMATO SUPPER

Take advantage of just-picked peppery arugula and vine-ripe tomatoes fresh from the farmers' market or your own garden to make this super-simple, incredibly delicious summer pasta. As versatile as it is easy, this can be served as an entrée, side dish or luncheon main course.

Serves 4, can easily be doubled.

Ingredients

Ripe beefsteak tomatoes, 2-3 large tomatoes, cubed and tossed with good salt and white wine or champagne vinegar

Washed arugula, amount will vary depending on whether you are serving this as an entrée or side dish

White wine or champagne vinegar, 4 tablespoons

Shallot, 1 thinly shaved

Penne rotini or bow tie pasta, 1 package (try Trader Joe's lemon pepper pasta)

Extra virgin olive oil, about 6 tablespoons or to taste

Sea salt, to taste

Shaved or grated parmesan cheese, to taste



Bring water to a boil; cook pasta according to package directions.



Cube tomatoes and toss with sea salt and vinegar.



In a large serving bowl, layer the tomato mixture, arugula greens and thinly shaved shallot.



Drain cooked pasta and add to serving bowl. Let stand for 2 minutes; the heat of the pasta will mellow the shallot and wilt the greens slightly.



Warm serving bowls or plates.



Pour olive oil generously over the pasta and toss contents until well mixed. The starch from the pasta, olive oil, vinegar and tomato juices combine to make the sauce.



Serve with parmesan.

Note: Enjoy summer's bounty by adding petit pois, thinly sliced zucchini or summer squash, or other vegetables you have on hand.