



### 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.

*Source: Dinner Party Download, episode #387*