

Pasta with Tomatoes and Feta



Sauce

3 large Roma tomatoes, seeded and chopped
4 ounces Feta cheese, cubed
5 tablespoons extra virgin olive oil
2 teaspoons dried basil

Pasta

3 cups uncooked pasta

Garnish

Shredded fresh Parmesan cheese

In a medium bowl, combine tomatoes, Feta cheese, olive oil, and basil. Stir well. Cover and let stand in the refrigerator for 2 to 4 hours.

Meanwhile, cook pasta in salted boiling water. Drain.

Toss tomato mixture with warm cooked pasta and garnish with fresh Parmesan cheese. Serve immediately.

Serves 4

Cook's Note: Grilled chicken or canned tuna may be added to the sauce ingredients. Serve plain as a side dish with grilled steak, pork, chicken, and seafood.