

## **Spaghetti with Tomatoes, Basil, Olives and Fresh Mozzarella**

Since the tomatoes here are not cooked, you'll really notice their flavor.

Recipe Cookbook: Food and Wine Quick from Scratch

Prep Time: 10 minutes      Cooking Time: 13 minutes

### **INGREDIENTS:**

2 lbs vine ripened tomatoes (about 6), chopped  
3/4 lb Mozzarella cheese, salted, cut into 1/4" cubes, at room temperature  
1 1/4 C basil, chopped  
1/2 C pitted black olives, halved  
4 tsp balsamic vinegar  
1 1/4 tsp salt  
1/2 tsp fresh ground black pepper  
1 lb spaghetti  
1/2 C olive oil  
3 garlic cloves, minced

### **DIRECTIONS:**

In large glass or stainless-steel bowl, combine chopped tomatoes with mozzarella, basil, olives, balsamic vinegar, salt and pepper.

In large pot of boiling, salted water, cook spaghetti till just done (about 12 minutes) - drain, add to tomato mixture and toss.

Heat oil in small frying pan over moderately low heat - add garlic and cook, stirring, 1 minute. Pour oil over pasta - toss again. Serve

Serves: 4