SOUPS & SUPPERS

Fettuccine with Basil & Brie

Hot pasta tossed with tomatoes, basil, and cubes of Brie.

Ingredients

Pasta and topping

6 oz fettuccine

1 tbsp grated Parmesan

Sauce

2 large tomatoes, seeded and chopped

¾ cup Brie, cubed

¼ cup plus 2 tbsp chopped fresh basil

¼ cup olive oil

1½ tsp red wine vinegar

1 clove garlic, minced

¼ tsp salt

¼ tsp black pepper

Directions

1. In a large bowl, combine the tomatoes, Brie, garlic, basil, olive oil, vinegar, salt, and pepper. Cover and marinate for 1–2 hours.
2. Cook the fettuccine in a large pot of boiling salted water until al dente.
3. Drain the pasta and toss with the tomato and Brie mixture. Sprinkle with Parmesan.