

## Kren's Pasta

Anne Byrn, Between the Layers

*Kren prefers the pasta on bottom and the sauce on top, but I have to disagree because my family likes this recipe with everything all mixed together. We use a mixture of yellow and red tomatoes if we have them, and I peel the tomatoes unless I am in a real hurry. We always use fresh mozzarella chunks or balls. The parsley is optional, Kren and I think, but if you have it, use it. And to embellish, add seedless Kalamata olives, canned artichokes, a drizzle of Balsamic vinegar crema, and even cooked and peeled shrimp! Pretty much any pasta works in this recipe - spaghetti, linguine, even penne. Kren says while this seems like a summer recipe she makes it in the winter with good canned tomatoes and dried basil, too. But what's the best about this recipe is that you can do it ahead. Make the tomato "sauce" and let it rest on the counter or in the fridge and then boil pasta at the last minute.*

Makes 6 servings

6 to 8 large fresh, ripe tomatoes, coarsely chopped

8 ounces shredded mozzarella or fresh mozzarella, cubed

1/4 cup (or more) fresh basil leaves, chopped

4 tablespoons good olive oil

2 cloves (or more) garlic, minced

1 tablespoon minced fresh parsley, optional

Salt and freshly ground black pepper (or red pepper flakes)

1 pound pasta of your choice

1. For the sauce, place the tomatoes, mozzarella, basil, olive oil, garlic, parsley, and salt and pepper in a large mixing bowl. Cover with plastic wrap and let stand at room temperature for 1 hour.
2. Cook the pasta by package directions and drain well. Toss with olive oil and serve the sauce to the side of the pasta. Or toss the hot, drained pasta into the bowl with the sauce and combine, then serve.