

**Quality Time Tuesday**  
**FRESH TOMATO & BASIL ANGEL HAIR**

- 1 pound Angel Hair pasta
- ½ cup olive oil
- 2 tablespoons fresh garlic, minced
- 5 cups Grape tomatoes, sliced in half
- ¼ cup balsamic vinegar
- 1 cup fresh basil, chopped
- ½ cup parmesan cheese, grated
- sea salt, to taste
- cayenne pepper, to taste

1. Cook pasta as directed on package then drain. In a large skillet, heat olive oil & garlic for 2-3 minutes. Add tomatoes & cook until they are hot, about 5-7 minutes. Add vinegar to skillet then toss pasta & tomato mixture in a large bowl.
2. Add basil, parmesan, salt & pepper to pasta. Toss to thoroughly coat pasta & serve.

**servings: 8 / prep time: 25 minutes / cook time: 20 minutes**