

capellini with garlic infused olive oil, tomatoes and fresh basil

1 package of capellini noodles
2 tomatoes
1 handful of fresh basil
4 cloves of garlic (minced)
salt and pepper to taste
1 baguette
olive oil

heat a skillet and add 1/4 cup oil. Once the oil is slightly warm add the minced garlic, turn the heat off and set to the side. let sit for 15 minutes.

chop tomatoes into 1/4 inch cubes. chop the fresh basil.

heat the oven to 375. slice the baguette into 1 inch slices. brush some of the infused olive oil onto each slice of the baguette. put into oven until browned and crispy.

bring a saucepan of water to a boil, add a pinch of salt. add the noodles. Cook until al dente (approximately 4-6 minutes)

strain the noodles.

toss with the tomatoes, more oil and the fresh basil.

add salt and pepper to taste, and serve immediately with a your warm baguette toasts and a glass of your favorite red wine.

Enjoy!