

# Saturdays

*with the*

# Chef

## **Pomodoro**

3-5 Tomatoes, chopped  
3-5 Cloves of Garlic, finely chopped  
1 Bunch of Basil, sliced super fine  
1 Cup of Water or Vegetable Broth  
2-3 Tbsp. of Olive Oil  
Parmesan  
Butter  
Preferred Pasta

Knife  
Cutting Board  
Mixing Bowl  
Large Pot  
Sauté Pan/Frying Pan/Skillet

## ***Directions***

1. In a hot pan, add half the olive oil and wait until rippling, almost smoking, and add garlic.
2. Stir until beginning to brown.
3. Add the other half of the oil and stir to combine.
4. Add tomatoes and basil.
5. Keep the fire on high. Stir occasionally until tomatoes begin to turn soft and bright orange. Add water or broth. Bring to a boil and use a whisk or spoon to break up larger pieces of tomato.
6. Add pepper. Add salt to taste.
7. Let reduce until desired thickness.
8. Add pasta, Gnocchi or any meat or vegetable desired.

