

TOMATO Basil PASTA

3/4 Cup Brown Rice Pasta 10-15 Cherry Tomatoes 4 Garlic Cloves, minced 1/4 Cup Chopped Basil 2 Tablespoons Olive Oil 1 Tablespoon Grated Parmesan Cheese 1/4 Teaspoon Garlic Salt Salt & Pepper

Cook pasta al dente [cooked so as to be still firm when bitten.]

Heat olive oil in a medium saucepan, add cherry tomatoes and sautée on medium heat for 5-6 minutes. Add minced garlic, garlic salt, salt & pepper to taste, and sautée until the tomatoes begin to burst and soften. Add cooked, strained pasta, chopped basil and toss to combine all ingredients. Add parmesan cheese and sautée until the cheese melts. Garnish with a sprinkle of parmesan and a basil leaf and enjoy!

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