

## RECIPES



### ROASTED TOMACCIO PASTA

- |              |                              |             |  |
|--------------|------------------------------|-------------|--|
| <b>2 t</b>   | olive oil                    | <b>8 oz</b> | uncooked bowtie noodles                                  |
| <b>35</b>    | Tomaccio                     |             |  |
| <b>1-2 T</b> | salt                         |             | Salt and pepper to taste                                 |
| <b>½ C</b>   | bread crumbs                 |             | To add a bit more flavor, basil pesto can also be added. |
| <b>½ C</b>   | fresh grated parmesan cheese |             |  |
| <b>2 T</b>   | minced garlic                |             |  |
| <b>2</b>     | cloves                       |             |  |

1. Drizzle a baking pan with extra-virgin olive oil.
2. Cut Tomaccio in half and place them cut-side-up on the baking pan.
3. Mix equal parts of bread crumbs, fresh, grated parmesan cheese and minced garlic and cloves.
4. Salt and pepper mixture.
5. Moisten mixture with additional olive oil and pour over the Tomaccio on the baking pan.
6. Bake at 375°F for 20 minutes.
7. Spoon mixture over plate of cooked pasta.