

Spaghetti coi pomodorini del pendolo

Ingredients:

400 g spaghetti;
500 g pomodorini del pendolo (San Marzano tomatoes can also be used when in season);
2 cloves of garlic;
150 ml extra virgin olive oil;
a generous amount of fresh basil;
salt to taste.

Preparation:

Heat the oil in a frying pan and brown the garlic. Roughly chop the tomatoes and add to the pan with a pinch of salt. Simmer the tomatoes until cooked and remove the garlic. Cook the spaghetti in boiling salted water until al dente. Drain the pasta and add to the tomatoes with the basil and stir well. Serve piping hot and decorate with a few basil leaves.