



Linguine with Fresh Tomato Sauce

Serves: 4 **Preparation Time:** 15 minutes **Cooking Time:** 15 minutes

What You'll Need:

- 12 oz linguine
- 1/4 cup grated Parmesan cheese
- 2 tbsp butter
- 2 tbsp vegetable oil
- 1 medium Ontario Onion, chopped
- 2 cloves Ontario Garlic, minced
- 6 medium Ontario Tomatoes, diced
- 1/4 cup chopped fresh basil or 2 tsp dried
- 1/2 tsp salt
- 1/8 tsp pepper
- 2 tbsp chopped fresh parsley

What To Do:

1. Cook linguine according to package directions.
2. Drain well and stir in cheese and butter.
3. While linguine is cooking, heat oil in medium-size frying pan.
4. Sauté onion and garlic over medium heat until tender.
5. Stir in tomatoes, basil, salt and pepper; heat through, about 3 minutes.
6. Spoon linguine onto serving plates and top with tomato sauce.
7. Sprinkle with parsley.