



Classic Marinara over Celentani Pasta

Camine Pappas / June 2017 / Serves 4

INGREDIENTS

4 C cooked Celentani pasta
1 35 oz can Cento peeled Italian tomatoes
2 T tomato paste 1 ½ C water
2 large carrots diced small
2 large celery stalks diced small
½ C white or yellow onion diced small
1 C fresh basil leaves (cutting about half into chiffonade for serving, the other leave as a stalk to put in sauce)
2 t dried oregano
½ C good red wine
2 T olive oil
2 t Salt and ½ t pepper
Fresh parmigiana regiano cheese garnish



METHOD:

Empty tomatoes into a bowl and using your hands, break them down by squishing in your fists until all tomatoes are pieces. Heat oil in large sauté pan. Add the mirepoix (carrots, onion and celery), and cook in oil until onions are completely translucent. Deglaze with red wine and let cook down on medium high for about 2-3 minutes. Add the Italian tomatoes, the oregano, salt and pepper, tomato paste and water. Nestle a large sprig of basil on top, cover leaving a little opening for steam, and bring to a generous simmer for about 20 minutes. Cook pasta until al dente. Remove the basil. Ladle pasta into sauce, using amount to your liking. Stir and let simmer for a minute or two. Serve. Grate cheese over top and sprinkle basil for serving.

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