

Angel Hair Pomodoro

Serves: 4

Serving size: 1 cup

8 oz./225 g angel hair pasta	2 tbsp. Parmesan cheese, grated
2 tbsp. extra virgin olive oil	½ cup fresh basil leaves, roughly chopped
2 green onions	1 tsp. coarse kosher salt
2 garlic cloves, peeled	¼ tsp. black pepper
8 oz./225 g cherry tomatoes, halved	

Cook angel hair in Tupperware® Microwave Pasta Maker 8-10 minutes, or until al dente. Drain and set aside, reserving ½ cup of the pasta water.

Mince garlic and green onions in Chop 'N Prep™ Chef. While pasta cooks, heat olive oil in a Chef Series™ 11"/28 cm Fry Pan over medium-high heat. Add green onions and garlic and cook 2 minutes or until fragrant. Add tomatoes and cook 2-4 minutes, or until the tomatoes are tender and begin to break down slightly.

Add the pasta to the pan and toss with Parmesan cheese, basil, salt and pepper until well coated. Add reserved pasta water if the sauce seems too dry. Top with additional Parmesan cheese and basil, if desired. Serve immediately.

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