

MIRKWOOD DESIGNS presents...

## Vermicelli With Basil and Garlic

*From the Kitchen of Karen Samaritoni*

- 2 large bunches of fresh basil
- 4 cups canned Italian plum tomatoes (*or* 2 28-ounce cans Italian plum tomatoes), seeded, drained, and coarsely chopped
- 10 cloves of garlic, peeled and minced
- 2/3 cup olive oil
- 2 teaspoons salt
- Freshly ground black pepper
- 3/4 pound vermicelli



### Instructions

1. Pull off all basil leaves from the stalks, rinse leaves briefly in cold water, and roughly chop them. (Should yield about 4 cups.)
2. Cook basil, tomatoes, garlic, olive oil, salt, and pepper in uncovered saucepan over medium-high heat for 15 minutes.
3. Cook and drain vermicelli according to package directions and transfer to a large bowl.
4. Add cooked mixture to the vermicelli and mix well. Add a few additional drops of olive oil if desired. Serve hot.

Goes well with a nice salad and hot bread.

Option: If you wish you may add some grilled chicken, which has been sliced into thin strips and stir fried with minced garlic.