

1 LB OF TOMATOES, PREFERABLY MIXED HEIRLOOM
1 LB OF SPAGHETTI OR LINGUINE
FRESH BASIL, PARSLEY, CHIVES, MINT
OLIVE OIL
FRESHLY GRATED PARMESAN (OPTIONAL)

BRING A LARGE POT OF WATER TO A BOIL, SALT GENEROUSLY

SLICE TOMATOES INTO 1/2 INCH PIECES AND PLACE IN THE BOTTOM OF YOUR PASTA BOWL. SALT AND PEPPER.

ROUGHLY CHOP EQUAL PORTIONS OF BASIL, PARSLEY AND CHIVES TO AMOUNT TO A SMALL HANDFUL OF HERBS. ADD A LESSER AMOUNT OF CHOPPED MINT. TOSS LIGHTLY WITH THE TOMATOES.

ADD PASTA TO BOILING WATER AND COOK TILL DONE, 6 TO 8 MINUTES.

MEANWHILE, HEAT 1/2 CUP OF OLIVE OIL IN A SMALL SAUCEPAN UNTIL IT IS SMOKING BUT NOT BURNED.

DRAIN PASTA.

POUR SMOKING, HOT OIL OVER TOMATOES AND HERBS. TOSS QUICKLY.

ADD PASTA AND TOSS WITH THE TOMATOES.

SERVES 4