

Linguine with Fresh Tomato-Olive Sauce

- 3 ½ cups (2 lbs) seeded and diced fresh plum tomatoes
- 1 teaspoon minced garlic
- ½ cup pitted and chopped Kalamata olives
- ¼ cup diced yellow pepper
- ½ cup plus 2 tablespoons slivered fresh *basil* leaves
- ½ cup chopped green onions
- ¼ cup extra virgin olive oil
- 2 tablespoons fresh lemon juice
- Salt and freshly ground pepper, to taste
- 1 lb fresh or dried linguine
- 8 ounces fresh mozzarella, cut into ½ inch cubes (optional)
- Freshly grated Parmigiano-Reggiano

In a large bowl, combine tomatoes, garlic, olives, yellow pepper, ½ cup basil, green onions, olive oil, lemon juice, salt and pepper; stir to combine and let sauce stand at room temperature, stirring occasionally, about 30 minutes. Fill a large pot 2 thirds full of water, bring to boil, add salt and pasta, and cook according to package instructions; drain pasta. In a large bowl, combine pasta, tomato olive sauce and fresh mozzarella, and toss to mix well. Garnish individual servings with the remaining 2 tablespoons basil and freshly grated Parmigiano-Reggiano.

Serves 4.