# Pasta Caprese

## Ingredients

- 4  Tomatoes - cut, seeded and dewatered
- 1  1/2 of an onion - thinly sliced
- 1  clove of garlic
- 1/3 cup Extra Virgin Olive Oil - Cold Press
- 3 tbsp balsamic vinegar
- 1 lb twisted pasta - like Campanelle or Trumpet
- Course Salt and Pepper to your liking
- cayenne pepper
- basil leaves chopped
- 8 ozs fresh mozzarella

## Summary

**Yield:** 4
**Source:** Jessie and Arthur Mohagen
**Prep Time:** 30 minutes
**Category:** Pasta
**Cuisine:** Italian

## Instructions

De-water the tomatoes . . . take out all the juices and seeds from the tomatoes. Cut tomato into smaller pieces and place in a strainer to strain the juices more.

In large bowl add tomatoes, onion, garlic, olive oil, vinegar, salt, pepper and cayenne. Let sit, ideally for at least 20 minutes to marinade.

Boil and drain pasta. Cut basil and mozzerella and mix all together. Add more of the salt and pepper(s) if needed.  Enjoy while the pasta is hot.

Change ingredients to match your own preferences.

## Notes

Congratulations Adrienne and Jon-

I made this recipe for Arthur when we were dating and he has never looked back.  We make it at least twice a month. I hope you love it as much as we do.  It's simple and easy to make, yet, has complex flavors.

Love,

Jess, Arthur III and Arthur IV