
Pasta Twists with Tomatoes, Basil & Brie Cheese

Silver Palate

Servings: 6



4 Large Tomatoes, Cubed
1 Pound Brie, Torn, Rind Removed
1 Cup Fresh Basil Leaves, Cut In 1/4" Strips
3 Cloves Garlic Cloves, Peeled And Minced
1 Cup Olive Oil
1 Tablespoon Olive Oil
2 1/2 Teaspoons Salt
1/2 Teaspoon Pepper
Parmesan Cheese, Grated
1 Pound Pasta Twists

Combine tomatoes, Brie, basil, garlic, 1 cup olive oil, 1/2 teaspoon salt and the pepper in large serving bowl. Prepare at least 2 hours before serving and set aside, covered at room temperature.

Bring 6 qt water to boil in large pot. Add 1 tablespoon olive oil and remaining salt. Add the linguini and boil until tender, but still firm.

Drain pasta and immediately toss with the tomato sauce. Serve at once, passing the peppermill, and grated Parmesan cheese, if you like.

Pasta