

PASTA WITH GRATED TOMATO SAUCE AND GREEN BEANS

(from The New York Times, August 2010)

3/4 pound ripe, locally grown tomatoes
1 garlic clove, finely chopped
Salt and freshly ground pepper to taste
2 teaspoons balsamic vinegar
1 tablespoon extra virgin olive oil
6 ounces green beans, trimmed
3/4 pound farfalle pasta
2 tablespoons basil leaves, slivered
1/4 cup freshly grated Parmigiano cheese for serving

Begin heating a large pot of water. Cut the tomatoes in half across the equator, and grate on the large holes of a box grater into a wide bowl, discard skin. Stir in the garlic, salt and pepper, balsamic vinegar and olive oil.

When the water comes to a boil, salt generously and add the green beans, cooking them for four minutes. Transfer to a bowl of cold water, drain and dry on paper towels. Keep the water in the pot boiling for the pasta. Cut the beans into two-inch lengths, and add to the bowl with the tomatoes.

Cook the pasta in the boiling water until al dente. When it's done, drain and toss with the tomato mixture, basil and cheese.

(Makes 4 servings)