



PASTA ALLA CHECCA

INGREDIENTS

- 240g pasta (*ditali*)
- 250g cherry tomatoes
- 250g mozzarella
- Garlic
- Salt
- Pepper
- Extra virgin olive oil
- Basil

DIRECTIONS

1. To prepare the Pasta alla Checca, first of all boil the water in a saucepan, salt and pour the pasta.
2. In the meanwhile, cut the mozzarella into cubes.
3. Wash the tomatoes under fresh running water and cut them into quarters.
4. Put them into a bowl with a chopped clove of garlic, extra virgin olive oil, salt, pepper and basil.
5. Drain the pasta al dente e move it in the bowl.
6. Add the mozzarella.
7. Mix well everything.
8. Remember to remove the garlic.
9. Your pasta is ready to be eaten! You can also serve it cold.
10. Enjoy your Pasta alla Checca!

PREP TIME: 20 MIN
COOK TIME: 10 MIN
SERVES: 2