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Ziti with Tomatoes and Gorgonzola

Ziti con Pomodori e Gorgonzola

Serves 4

1/2 pound ziti
4 tablespoons olive oil
4 tablespoons pine nuts
4 garlic cloves, chopped
4 Roma tomatoes, cut into bite-size pieces
1 cup Gorgonzola cheese, crumbled
salt and pepper to taste
1/2 cup basil leaves, packed

Cook ziti according to package directions. Meanwhile, in a small skillet, combine olive oil, pine nuts and garlic; cook for 5 minutes on medium low. In a large bowl, combine tomatoes with olive oil mixture, stirring to mix well (I skipped this step and added tomatoes to skillet instead, to soften them a bit). When pasta is done, drain and add to bowl. Add cheese, salt and pepper, stirring to coat well. Add basil leaves and serve.