



## PASTA AL POMODORO

Serves 4

### INGREDIENTS

Kosher salt

1 pound Spaghetti, dried

1 (24-ounce) jar **Martone Street Pomodoro Sauce**

3 tablespoons (about 43 g) unsalted butter

½ cup grated Parmigiano-Reggiano cheese, plus additional to garnish

Extra-virgin olive oil for finishing

15 leaves fresh basil, sliced thinly

### INSTRUCTIONS

Bring a large stockpot of water to a boil and salt it generously (it should taste like broth).

Meanwhile, in a large sauté pan, over medium-low heat, pour in the jar of sauce, adding a little water to the jar to get any residual sauce, then adding that to the pot as well. Reduce the sauce by about ¼ to further concentrate the flavor, about 10-12 minutes.

Once the water comes to a boil, cook the pasta about 80 percent of the way, just shy of al dente. Reserve about ½ cup of the pasta water before draining the pasta. Add the spaghetti directly into the reduced sauce. Add a few tablespoons of the pasta water to the sauté pan and toss to coat, adding more pasta water if necessary.

When the pasta is cooked to al dente, remove the pan from the heat and stir in the butter, cheese, about 1-2 tablespoons of olive oil, and sliced basil. Toss to combine, emulsifying the butter, cheese, and olive oil with the sauce.

Serve garnished with additional grated Parmigiano-Reggiano cheese.

### NOTE

Fresh pasta can be used here, with reduced cooking time.

# MARTONE STREET

