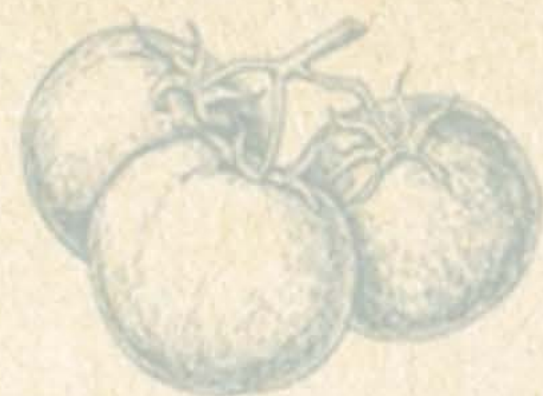
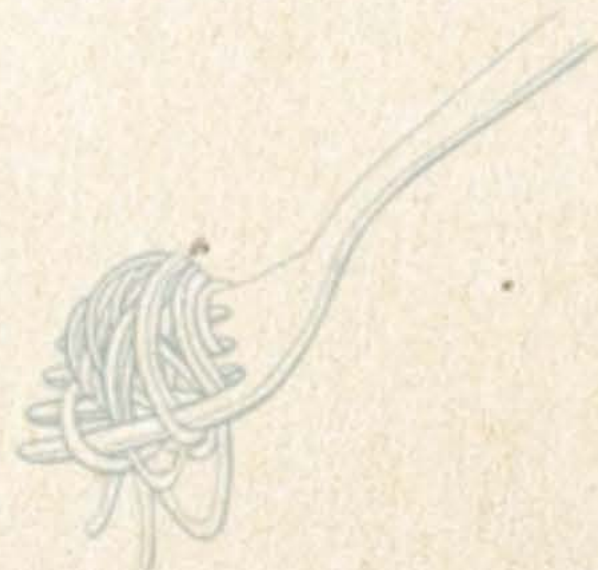


FR. MICHAEL'S SICILIAN STYLE SPAGHETTI ALLA CARRETTIERA



Ingredients:

- ✦ 6 or 7 plum tomatoes
- ✦ ¼ cup extra virgin Olive Oil, plus some for drizzling
- ✦ ¼ cup roughly chopped fresh basil leaves
- ✦ 3 medium cloves of garlic, finely minced
- ✦ 1 large pinch red pepper flakes Kosher salt
- ✦ 1 pound dried pasta
- ✦ ½ cup lightly toasted panko breadcrumbs
- ✦ Grated Sicilian Pecorino for serving.



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Instructions:

1. Grate tomatoes on largest holes of a box grater into a large heatproof serving bowl. Add olive oil, basil, garlic, and red pepper flakes. Stir well and season with salt to taste. Set aside.
2. In a pot lightly salted boiling water, cook pasta, stirring frequently. When pasta has almost finished cooking, transfer $\frac{1}{4}$ cup of pasta water to tomato mixture and whisk to form an emulsion.
3. Using tongs, transfer pasta to tomato mixture along with an additional $\frac{1}{4}$ cup of pasta water. Vigorously toss and stir pasta to emulsify sauce and coat noodles. Add half of breadcrumbs and toss to combine. Pasta should be well coated with sauce.
4. Serve with Pecorino cheese and the rest of the breadcrumbs.

