



Summer Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

****Serves 2**** - Spaghetti - 5 - 6 Vine ripe tomato / quartered - Half a red onion / roughly chopped - 12 black olives / pitted - Good handful of Basil - 6 thin Parma ham slices - 1 ball of Mozzarella Cheese - Balsamic vinegar - Extra virgin olive oil - Salt n' Pepper

Instructions

****This pasta is so delicious and easy I have trouble stopping my self eating too much of the stuff in the summer. This dish takes less than 10min to prepare as you only need to cook the pasta!**** 1. Cook the spaghetti, and While its boiling away chuck the tomato, olive and red onion into a blender and blitz quickly till the ingredients are roughly chopped. Don't blitz for too long, as we don't want a smooth sauce. 2. Drain pasta, and add the tomato sauce, glug of olive oil, dash of balsamic vinegar, season and toss it all together. 3. Top with torn up basil, Parma ham, mozzarella cheese and **SERVE!**