
Capellini with Fresh Tomato and Basil Sauce

Nancy Landes - Dayton Hudson Central

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

2 pounds fresh plump tomatoes, peeled, seeded and coarsely chopped

1 cup fresh basil, coarsely chopped

3 tablespoons sherry vinegar

3 1/4 ounce jar capers, drained and rinsed

salt

freshly ground pepper

1 pound capellini or angel hair pasta

3/4 to one cup extra-virgin olive oil

In a bowl, combine the tomatoes and basil. Marinate at room temperature for one to two hours or overnight in the refrigerator.

Stir the vinegar, capers, salt and pepper into the tomato mixture.

In a large saucepan, heat a large amount of salted water to boiling. Add the pasta. Cook until al dente. Drain well. Transfer to a platter. Stir in enough of the oil to coat the pasta. Mix in the tomato sauce.

Let stand 5 minutes before serving.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 1463 Calories; 162g Fat (98.5% calories from fat); 1g Protein; 4g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1010mg Sodium. Exchanges: 1/2 Vegetable; 32 1/2 Fat; 1 Other Carbohydrates.