

EVERBLOSSOM FARM RECIPES

BY JODÉ LEMMON

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FLAG OF ITALY

This is my very favorite recipe of all the ones John has made for us. It was taught to him by a friend, and you know those are the best kind. There's hardly a better way to appreciate the freshness of this week's **tomatoes**, **basil**, and **garlic**. I saved this recipe for just this week. It's the perfect Everblossom recipe – it's easy to make and celebrates the produce. So, do a little celebrating with us, won't you?

Flag of Italy

Serves 4

1 16-oz bag of bowtie pasta (farfalle)
A few good glugs of extra virgin olive oil
4 cloves of garlic, finely chopped
6-8 tomatoes, diced
1 large bunch of basil, torn into pieces
2 cups of cubed fresh mozzarella
Salt & pepper

Boil pasta according to the package.

Meanwhile, add olive oil, garlic, tomatoes, basil, mozzarella, salt and pepper to a separate bowl.

When pasta is done, drain it and return it to the pot with all the other ingredients. Give it a good stir and cover it until the cheese melts and the basil wilts (about 5 min.).

Kitchen Notes: It's worth mentioning that John's friend learned this from a guy he met while in Italy. This Italian philosopher, who was "working" on his PhD for about 20 years, didn't fret too much over the exactness of his ingredients. You shouldn't either. If you like more cheese, basil, or anything, just go for it!

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.

JOHN AND ELAINE BRANIGAN

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