Grated Tomato Pasta
Yield: 4 Servings

Ingredients:

- 16 oz spaghetti
- 4 large heirloom tomatoes
- ¼ cup extra-virgin olive oil
- 4 garlic cloves, grated
- ½ cup Parmesan cheese
- Basil leaves, for garnish

Directions:

1. Cook the pasta according to package directions.
2. While the pasta cooks, slice off the bottom of the tomatoes and remove the core. Grate the tomato into a large bowl with a cheese grater. Discard the skins.
3. Stir the garlic and olive oil into the bowl with the tomatoes.
4. As soon as the pasta is cooked, drain it and transfer it to the bowl with the tomatoes. Add in the Parmesan cheese and stir vigorously.
5. Add the basil leaves. Taste the sauce and adjust the seasoning as necessary.