

Linguine con polpa fresca in dadolata

LINGUINE WITH FRESH CHOPPED TOMATOES

20 minutes plus standing | 4 servings

Fine sea salt

- 2¼ pounds tomatoes on the vine or heirloom tomatoes
- 9 tablespoons extra-virgin olive oil
- 6 fresh basil leaves, torn if large
- 1 small garlic clove, gently smashed and peeled
- 1 teaspoon finely chopped fresh thyme
- Freshly ground black pepper
- 1 pound linguine

Bring a large pot of salted water to a boil.

Add tomatoes to the boiling water and cook 30 seconds. Using a slotted spoon, transfer tomatoes to a bowl (reserve pot of water, covered and removed from heat), then peel and cut in half lengthwise; cut out and

discard cores. Seed tomato halves; discard seeds. Cut tomatoes into ¼-inch pieces. In a medium bowl, combine tomatoes, 2 tablespoons oil and basil. Let stand at room temperature 30 minutes.

Return salted water to a boil.

In a large skillet combine remaining 7 tablespoons oil, garlic and thyme; heat over medium heat until oil begins to bubble, then add tomato mixture, ½ teaspoon salt and generous pinch pepper. Increase heat to medium-high and bring mixture to a simmer; cook 5 minutes, then remove from heat. Remove and discard garlic.

Cook pasta in the boiling water until al dente, then drain and transfer to a large serving bowl. Add sauce and toss to combine well. Adjust seasoning to taste. Serve immediately. □

