

**Davanti**  
Enoteca

# Date-Night Pasta Kit



1. IN A MEDIUM POT, BRING 3 QUARTS OF WATER TO A BOIL
2. SEASON THE WATER WITH 3 TBSP SALT
3. ONCE THE WATER IS AT A SIMMER, DROP THE PASTA INTO THE WATER
4. STIR GENTLY SO THE PASTA DOES NOT STICK TOGETHER
5. WHILE THE PASTA IS COOKING, HEAT A LARGE SAUTÉ PAN OVER MEDIUM HEAT
6. LADLE 2 OUNCES OF PASTA COOKING WATER INTO THE SAUTÉ PAN AND ADD THE PARMESAN CREAM
7. ONCE THE PASTA HAS COOKED FOR 2 MINUTES, REMOVE FROM THE COOKING WATER AND ADD TO THE PARMESAN CREAM
8. CONTINUE TO COOK IN THE PAN FOR AN ADDITIONAL MINUTE WHILE TOSSING TOGETHER
9. REMOVE FROM HEAT, AND ADD MARINATED TOMATOES AND TORN FRESH BASIL (JUST HALF OF BASIL THAT WAS GIVEN IN THE KIT)
10. SEASON WITH SALT AND PEPPER
11. GARNISH THE PASTA WITH FRESHLY GRATED PARMIGIANO-REGGIANO AND REMAINING FRESH BASIL LEAVES

*Enjoy!* #FRGATHOME