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▶▶▶ June 2015 ◀◀◀

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## ***Pasta Caprese***

- 8 Oz whole-wheat thin spaghetti
- 1 Tbsp olive oil
- 4 Large tomatoes, rinsed, cored, and cubed
- 1/4 Cup fresh basil leaves, rinsed, dried, and cut into 1/8-inch wide slivers
- 3 Oz part-skim mozzarella cheese (chunk package), cubed
- 8 Pitted black olives, cut into long slivers

- 1) In a 4-quart saucepan, bring 3 quarts of water to a boil over high heat.
- 2) Add spaghetti, and cook according to package directions for the shortest recommended time, about 6 minutes. (Whole-wheat pasta tends to fall apart if overcooked.)
- 3) Reserve 1 cup of the cooking water, and set aside. Drain spaghetti.
- 4) Add the spaghetti back into the pasta pot. Toss with olive oil and just enough reserved water to coat well.
- 5) Add the tomatoes, basil, mozzarella, and olives. Toss gently until well mixed.
- 6) Divide pasta evenly among four dinner plates (about 2¼ cups each). Serve immediately.

Makes 4 Servings

