



## RECIPES

### Quick Corn Spaghetti

- 1 package organic corn spaghetti pasta
- 1 jar sun dried Roma tomatoes in olive oil
- 1 cup grated pecorino Romano cheese
- 20 fresh basil leaves, washed and dried
- 1 small red onion
- ½ elephant garlic clove
- 2 tbsp organic unsalted butter
- ¼ cup extra virgin olive oil

Bring 6 cups water to boil and add pasta, cooking until firm but tender. While cooking, thinly slice sun dried tomatoes, chop basil leaves, press garlic, and dice red onion. In skillet, melt butter over medium heat and add tomatoes, basil, garlic, and onion, heating through (about 3-5 minutes). Remove from heat and reserve. When pasta is tenderly cooked, strain through sieve and add to skillet. Pour olive oil over pasta and sprinkle on cheese. Toss and serve with Real Salt and cayenne pepper.