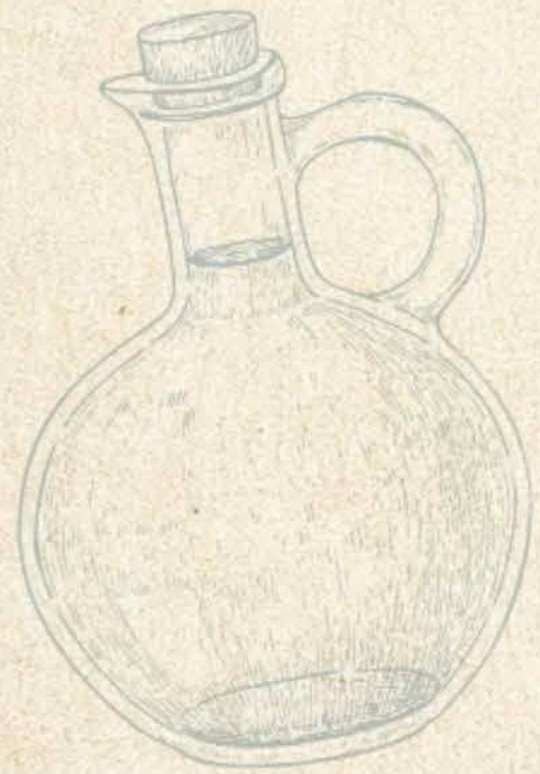


FR. DAVID'S VENETIAN PASTA



Ingredients:

- ✦ 1 ½ cups tomatoes, cubed
- ✦ 1 cup of mozzarella cheese, cubed
- ✦ 1 pound pasta
- ✦ Bunch of basil
- ✦ Salt and pepper to taste
- ✦ Grated parmesan cheese
- ✦ 2 tablespoons olive oil
- ✦ 2 cloves garlic, minced



FR. DAVID'S VENETIAN PASTA



Instructions:

1. Bring a large pot of salted water to a boil and add the pasta.
2. Drain pasta at al dente stage and toss with the garlic, mozzarella and tomato.
4. Tear basil in pieces and add the olive oil.
5. Plate the pasta and add the Parmesan cheese.

