

Spaghetti with Fresh Tomato Sauce by Lynn's Recipes



Lynn demonstrates how to make a super easy, simple and delicious Spaghetti with Fresh Tomato Sauce. Great for dinner with a tossed salad and garlic bread.

Ingredients:

- 2 pounds unrefrigerated ripe tomatoes, preferably plum, finely chopped
- ¼ cup fresh basil leaves, slivered
- 1 Tablespoon flat leaf parsley, chopped
- 1 Tablespoon garlic, chopped
- ¼ cup extra virgin olive oil
- Salt and freshly ground pepper to taste
- 1 pound spaghetti
- Grated Parmesan cheese, for serving (optional)

Finely chop tomatoes. Add basil, parsley, garlic, olive oil, salt and pepper and mix well.

Prepare spaghetti according to package directions. Drain and add back to the pot. Add the tomato mixture and stir well. Place in a serving bowl or on a platter and grate fresh Parmesan cheese on top.

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Lynn's Recipes: April 2013
www.lynnrecipes.com

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