

# Pasta with Tomatoes, Gorgonzola and Basil

Serves 4 to 6

salt

2 large Striped-German heirloom tomatoes (about 1¾ lb. total)

about 1/2 lb. gorgonzola, crumbled

freshly ground black pepper

several large sprigs fresh basil

1 lb. dried linguine

1/2 c. toasted pine nuts

Put a large pot of salted water on to boil. Core the tomatoes, cut them into medium dice, and put them and their juices into a large serving bowl (you should have about 4 c.). Add the gorgonzola, a little salt, and a generous grinding of black pepper. Tear the basil into small pieces and add them to the bowl. Cook the pasta in the boiling water, stirring occasionally, until tender, about 10 minutes. When the pasta is done, drain it and immediately add it to the bowl. Toss well until almost all of the cheese is melted and the pasta is evenly coated with cheese and tomato juices. Add the pine nuts and serve on warmed plates.

Nutritional analysis per serving (4 servings): calories 434; fat 14g; protein 13g; carbohydrates 62g; fiber 3g; cholesterol 34mg; sodium 540mg.

Nutritional analysis per serving (6 servings): calories 170; fat 10g; protein 4g; carbohydrates 20g; fiber 5g; cholesterol 0mg; sodium 315mg.