

# PASTA MARINARA

Make restaurant-quality pasta in 30 mins!

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## PREP TIME

10 mins

## COOK TIME

20 mins

## SERVINGS

6-8

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## INGREDIENTS

1 box, your pasta shape of choice

1 jar of marinara sauce

½ yellow onion

5 garlic cloves

1 heirloom tomato

White wine (optional) - Pinot Grigio or  
Sauvignon Blanc

1 tsp oregano

½ tsp paprika

½ tbsp granulated sugar, or

1 tbsp unsalted butter

3 tbsp olive oil

bunch of fresh basil for finishing

Parmigiano Reggiano for finishing

## INSTRUCTIONS

1. Gather a large pot and fill with water
  2. Add ½ tbsp salt and ¼ cup of white wine to the pot, set to boil at high heat
  3. Dice the yellow onion, mince the garlic cloves
  4. While you're waiting for the pasta water to boil, retrieve a large sauce pan, set to medium heat
  5. Add olive oil and butter to the pan, wait for the butter to melt, then add the diced onions and minced garlic, sauté until translucent
  6. Take the heirloom tomato and cut a cross into the base of the tomato, this will serve as the mechanism in which to peel the skin off
  7. Prepare a medium bowl with ice water in it
  8. Drop the tomato into the boiling water for no more than 30 seconds
  9. Remove the tomato from the water and drop into the ice bath
  10. Add the pasta to the boiling water and stir for at least a minute, or until the water looks cloudy
  11. Add oregano, paprika and sugar to the onion/garlic sauté and stir well
  12. Remove the tomato from the ice bath, use the cross cut to peel back the skin, cut the tomato in half, remove the seeds, and dice
  13. Add the diced tomato to the sauté, stir well, then add 3 tbsp of white wine
  14. Once the wine has cooked off, add the marinara sauce, stir
  15. Strain the pasta, reserving ¼ cup of the pasta water in a small bowl
  16. Drop the pasta into the sauce pan, adding the pasta water with it and stir well, allowing the mixture to come to a simmer
  17. Remove from heat, plate, serve with ribboned basil leaves and shredded parm
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# GARLIC BREAD

cheesiest, garlickiest bread you've ever had

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## PREP TIME

10 mins

## COOK TIME

15

## SERVINGS

6-8

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## INGREDIENTS

1 loaf of Italian bread  
4 cloves garlic, minced  
½ stick of unsalted butter, melted  
2 cups shredded whole milk mozzarella  
¼ cup chopped Italian parsley  
¼ cup olive oil

½ tbsp. garlic powder  
salt, to taste  
red pepper flakes, to taste  
Parmigiano-Reggiano, to taste

## INSTRUCTIONS

1. Preheat the oven to 400°F
2. Spread the loaf across a cutting board and slice it Subway style, as if you're making two open-faced sandwiches
3. Gather a medium bowl and put all of the ingredients in, mix together well
4. Lay the loaf halves open and evenly distribute the cheese/garlic mixture across both sides of the bread
5. Close the loaf halves together, as if making a sandwich
6. Stretch out enough aluminum foil to cover the length of the bread
7. Wrap the bread totally in foil
8. Bake 15-20 mins until that cheese pull is FINE

