

Vincenzo's Pasta Alla Checca

Ingredients

16oz cherry tomatoes
10oz fusilli pasta
4oz buffalo mozzarella cheese
4oz pecorino romano cheese
2 garlic cloves
 $\frac{1}{4}$ cup fresh basil
2-3 tbsp extra virgin olive oil
salt
pepper

Directions

Cut tomatoes in half and place in a large bowl. Add minced garlic, basil (tear into small pieces by hand), salt, pepper, and olive oil. Mix well. Press (not crush) tomatoes to release their juice. Let sit for at least 30 minutes.

Cook pasta according to package instructions. Drain and add to the bowl with the tomatoes. Add the cheeses and mix well. Serve warm or at room temperature.