

# Baked Spaghetti and Mozzarella

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		coarse salt
56	ounces	whole peeled tomatoes
2	tablespoons	extra virgin olive oil
2	cloves	garlic - smashed and peeled
3/4	pound	spaghetti
2	cups	packed basil leaves - torn
3/4	pound	fresh mozzarella - 1/2" pieces

Preheat oven to 400. In a food processor, pulse tomatoes until coarsely chopped. In a large skillet, heat oil over medium high heat. Add garlic and cook for about 1 minute. Add tomatoes and bring to a boil. Cook at a rapid simmer until sauce thickens, about 12 minutes. Cook pasta for 5 minutes. Drain and return to pot. Add tomato sauce, basil and half the mozzarella and toss to combine. Transfer to 3qt baking dish and top with remaining cheese. Bake until golden and bubbly, about 25 minutes.