

Spaghetti with Three Tomato Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		coarse salt and pepper
1	pound	spaghetti
2	tablespoons	sun-dried tomato oil
4	cloves	garlic - minced
1/2	teaspoon	crushed red pepper
28	ounces	whole peeled tomatoes - with juice
1/2	cup	oil packed sun-dried tomatoes - chopped
1	pound	cherry tomato - halved

In a large pot of boiling salted water, cook the spaghetti until al dente according to the package directions. Drain, reserving 1 cup of pasta water; return pasta to pot.

Meanwhile, heat 2 tablespoons tomato oil in a large saucepan over medium heat. Add garlic and crushed red pepper; cook until fragrant, 30 seconds. Add canned tomatoes with juice and sun-dried tomatoes. Simmer gently over medium, stirring occasionally and breaking up tomatoes until thick, 15 minutes. Add cherry tomatoes; simmer until soft, 10 minutes.

Add tomato mixture to the pasta; season with salt and pepper. Toss, adding pasta water as desired. Serve.