



## PASTA WITH MARINATED TOMATOES AND BRIE

Di Utton, who was a member of my book club many years ago, is a wonderful cook. She says her whole family grew up with this simple pasta dish. She lives in Cape Town now, but we still see them when we holiday in Kommetjie.

- 6 roma (plum) tomatoes
- 1 wedge brie cheese
- 2 Tbsp olive oil
- 2 Tbsp balsamic vinegar
- 2 cups finely chopped fresh basil
- 500 g linguine, penne or fusilli pasta
- Salt and black pepper to taste

**Serves 4**

- Chop the tomatoes into bite-size pieces and place in a bowl.
- Chop or tear the brie into bite-sized pieces and add to the bowl, together with the olive oil, balsamic vinegar and half the basil. Set aside to marinate for at least 4, or up to 8 hours.
- When ready to serve, cook the pasta according to the package instructions. Drain, and immediately add to the marinated tomatoes and brie.
- Toss gently to combine; the heat of the pasta will start to melt the cheese. Scatter over the remaining basil and serve warm.

### Notes

- Instead of roma tomatoes, use 200 g cherry tomatoes, halved.
- For a lower-carb option, replace the pasta with 500 g baby marrow noodles.