

BASIL RECIPES



TOMATO AND BASIL PASTA

INDGREDIENTS

- PASTA (2 HANDFULS)
- OLIVE OIL (OR ALTERNATIVE)
- TINNED CHOPPED TOMATOES
- FRESH TOMATOES
- ONION
- OREGANO (DRIED HERB)
- FRESH BASIL

METHOD

1. ADD PASTA TO PAN OF BOILING WATER
2. CHOP ONION
3. ADD ONION TO HOT OIL IN FRYING PAN
4. ONCE SOFTENED, ADD FRESH AND TINNED TOMATOES
5. ADD DRIED AND FRESH HERBS
6. AFTER 12 MINUTES PASTA WILL BE COOKED. ADD TO THE SAUCE
7. SERVE WITH FRESH BASIL ON TOP
8. ENJOY!



CAPRESE BRUSCHETTA

INDGREDIENTS

- 2 SLICES SOURDOUGH
- FRESH SALAD TOMATOES
- MOZZARELLA
- PESTO (OPTIONAL)
- BALSAMIC GLAZE (OPTIONAL)
- FRESH BASIL

METHOD

1. TOAST SOURDOUGH
2. CHOP TOMATOES INTO SMALL CHUNKS
3. CHOP MOZZARELLA INTO SIMILAR SIZE CHUNKS
4. OPTIONAL - SPREAD PESTO ON TOASTED SOURDOUGH
5. ASSEMBLE TOMATOES AND MOZZARELLA ON TOP OF THE SOURDOUGH
6. ADD FRESH BASIL TO THE TOP OF THE TOMATO AND MOZZARELLA MIX
7. ENJOY!