

ROCKET TOMATO HERBS SPAGHETTI

Ingredients

2 Teaspoons Thyme, dried
1 Teaspoon Oregano, dried
1/2 - 3/4 Teaspoon Salt
Ca. 1/2 Teaspoon freshly ground Pepper
6-7 Dessert spoons Balsamic Vinegar

Ca. 50g Rocket (Stalk ends chopped off and the rest chopped in half)
1 pot of fresh Basil, roughly chopped
250g Cherry Tomatoes (chopped in half, you can use different coloured ones if you like)

500g Spaghetti or any other pasta you like
1/2 Teaspoon Salt for the pasta water

5-6 Dessert Spoons good quality Olive oil

Grated Parmesan Cheese (as much as you want!)

Preparation

- 1) Fill a large saucepan with water, add 1/2 teaspoon of salt and bring to the boil.
- 2) Choose a large bowl that you are going to serve the spaghetti in, and add all the above ingredients as listed up until spaghetti, then mix together. Put aside.
- 3) Put the spaghetti into the boiling water and cook as guided on the pasta packet.
- 4) Add the 5-6 Dessert spoonfuls of olive oil to the large bowl with all the other ingredients and mix well.
- 5) Drain the cooked spaghetti, saving a little of the water. Be careful the water is very very hot!
- 6) Immediately add the spaghetti to the rocket and tomatoes and mix thoroughly until all the herbs and dressing is soaked up.

- 7) At this stage you may need a little more balsamic vinegar and some of the leftover spaghetti water. Try the spaghetti and add as you please.
- 8) You can now serve up the spaghetti and finish off with a generous portion of freshly grated parmesan cheese. Eat immediately!

TIP: You can really add any ingredients you like to this. Here are some examples: olives, cooked ham or fried bacon, shrimps, roasted pine nuts, walnuts, etc...

I love my spaghetti with an extra portion of freshly ground pepper and chili.

Enjoy! Bon appetit!

KÜCHENSCHMIDE

