



TASTING TABLE

Recipe to accompany the article available at <http://TastingTable.com>.

Spaghetti with Strawberries

Recipe adapted from Sfoglia

Makes 4 to 6 servings

- 1 tablespoon grapeseed oil (available at Tutto Sfoglia)
- 1 ½ cups (approximately 1 pint) fresh strawberries, large berries cut in half, small ones left whole
- 2 tablespoons high-quality balsamic vinegar (available at Tutto Sfoglia)
- 2 cups peeled whole San Marzano tomatoes (available at Tutto Sfoglia)
- ½ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 1 pound spaghetti (available at Tutto Sfoglia)

1. *Bring a large pot of salted water to a boil.*
2. *Add the grapeseed oil and strawberries to a 10-inch skillet. Turn on the heat to medium. Cook the strawberries until tender; their sides will become transparent. Stir the vinegar into the strawberries and simmer until reduced by half (the sauce will appear syrupy). Use your hands to squeeze and break up the tomatoes directly into the skillet. Add the salt and pepper and stir to combine. Lower the heat to a simmer.*
3. *Add the spaghetti to the boiling water and cook according to the package directions. Use a mesh skimmer or tongs to remove the spaghetti from the pot and place directly into the skillet. Stir to coat the spaghetti with the sauce and serve immediately.*