

## Tomato Basil Pine Nut Pasta

- 4 servings penne (12 oz or 340g), cooked al dente in lightly salted water after the other ingredients are prepared
- 4 ripe [tomatoes](#), diced (or substitute cherry tomatoes, halved)
- 2-3 cloves of garlic, crushed in a garlic press
- 1 bunch basil, stemmed and leaves roughly chopped
- 1/2 c pine nuts, slowly toasted in a dry frying pan until golden brown
- 1 T olive oil, (or just enough to coat the pasta)
- 2/3 c grated [pecorino](#) cheese (or Parmesan cheese)

Combine all ingredients, except the cheese, with the strained pasta.

Serve straight away with a mixed green salad adding the cheese at the last minute.