



***This is a recipe from the renowned Busalacchi Restaurants.... you will love it!***

## *Spaghetti a Picchio Pacchio* (spaghetti with tomatoes)

*1 lb. spaghetti  
1 ½ lb. peeled and chopped Roma tomatoes  
4 oz. grated Parmesan cheese  
3 cloves chopped garlic  
5 chopped fresh basil leaves  
¼ cup extra virgin olive oil  
Pinch of salt  
Pinch of pepper  
Pinch of chili powder or red chili flakes*

*Saute garlic in olive oil until light brown. Add tomatoes, salt, pepper and chili. Cook approximately 10 minutes. Let sit for one hour. Boil the pasta in salted water. Drain, add to sauce and mix top. Top with basil and parmesan cheese*

*This recipe is from the upcoming Busalacchi Cookbook available soon at all booksellers.*