

Fusilli al Telefono

Serves 4:

Ingredients

2 tablespoons garlic infused oil
4 smashed marinated garlic cloves
2-28 ounce cans whole peeled tomatoes
1 teaspoon each dried oregano and dried thyme
kosher salt and freshly ground black pepper
a pinch of sugar

1 pound fusilli
2 balls buffalo mozzarella
2 tablespoons basil leaves, torn

Preparation

In a large sauté pan, heat garlic infused oil over medium heat.
Add smashed garlic cloves from the oil and cook until golden.

In a blender, whirl peeled tomatoes until just pureed.
Carefully add tomato puree to pan and stir.
Mix in dried oregano and thyme; add kosher salt, freshly ground black pepper and a pinch of sugar.
Bring sauce to a boil, lower heat and simmer for 20 minutes; taste and adjust seasoning.

Bring a large pot of water to a full boil and add a handful of salt.
Add fusilli to the pot, stir, and bring back to the boil.
Reduce heat so pasta continues to cook at a low boil.
Time pasta according to package directions, being careful not to overcook.

Turn heat off under tomato sauce and add diced mozzarella and basil leaves that have been hand-torn.
Immediately toss in cooked pasta, and a bit of pasta water, if necessary to loosen up the sauce.

Serve in shallow bowls and top with more fresh basil leaves.