

## Spicy Rigatoni with Pomodoro Crudo

Prep Time: 25 Minutes      Cook Time: 20 Minutes      Serves: Four

Susan's Mozzarella Cubes (1/2 inch) 10.5 oz.

Capers, small 2 tbsp.

Olive oil 2 tbsp.

Crushed red pepper 1 tsp.

Black olives, pitted, cut in quarters lengthwise 4 tbsp.

Tomatoes, large, beefsteak type, cubed in small pieces 2 ea.

Tomato paste 2 tbsp.

Salt 1/2 tsp.

Black pepper 1/2 tsp.

Bay leaves 3 ea.

Rigatoni, cooked al dente, hot 12 oz.

Fresh basil leaves, whole 15-20

Combine all ingredients except mozzarella, basil and rigatoni.

Place in a sauté pan over low heat to warm the ingredients.

When heated, toss in the hot rigatoni and fresh basil leaves.

Add the mozzarella cubes and warm until they just begin to soften

Arrange on four serving plates. This is also great topped with Susan's Asiago Cheese!

Serve immediately -

