



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

Angel Hair Pasta with fresh tomato and basil

1 pound angel hair pasta
4 Tablespoons extra virgin olive oil
4 cloves garlic, minced
6 Roma tomatoes, diced
6 fresh basil leaves
 $\frac{3}{4}$ cup chicken stock
Pinch of salt and pepper
Grated fresh Parmesan cheese

Cook pasta according to package directions, drain and set aside. In a large skillet, heat olive oil over medium heat and add garlic. Cook for about 1 minute. Add tomatoes, basil, chicken stock, salt and pepper. Cook for 3 minutes and add the cooked pasta. Toss well and serve immediately with Parmesan cheese sprinkled on top.

Enjoy with a glass or two of

MONTICELLO VINEYARDS
Estate Grown Syrah

Copied from TRATTORIA GRAPPOLO
COOKBOOK FOR SIMPLE RECIPES FOR TRADITIONAL ITALIAN CUISINE
By Leonardo Curti & James O. Fraioli - book is available in our tasting room