Tomato Shallot Sauce with Pasta
Makes 4-6 servings
Recipe provided by Michigan State University Chef Kurt Kwiatkowski

2 tbsp olive oil
1/2 cup sliced shallots
3 cloves minced garlic
2 tbsp white wine
3 cups diced tomatoes

1. Sauté shallots in olive oil over medium heat until tender. Add garlic.
2. Add white wine, then scrape the bits off the bottom of the pan.
3. Add diced tomatoes and bring to boil. Reduce heat and simmer for 10-15 minutes.

1 tsp dried oregano
1 lb fresh pasta
1/4 cup fresh basil (cut into thin strips)
Farmers Market Food Safety Tips

• Wash hands before and after handling fresh produce.
• Wash tomatoes under cold, running water just before using. Do not wash tomatoes before storing.
• Store ripe tomatoes in the refrigerator’s vegetable crisper for 2-3 days. To ripen fresh tomatoes, store in a paper bag at room temperature and check frequently.
• Store shallots in a cool, dry place, where they will keep for several weeks.

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