



## Tomato Shallot Sauce with Pasta

Makes 4-6 servings



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

1 tsp dried oregano  
1 lb fresh pasta  
1/4 cup fresh basic (*cut into thin strips*)

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.
4. Toss in fresh pasta. Add basil after heated through. Add salt and pepper to taste. Serve hot.

Recipe provided by Michigan State University Chef Kurt Kwiatkowski



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## 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.

Recipe development was supported by a Food Safety Training and Education grant provided by the Michigan Department of Agriculture and Rural Development.

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