
Linguine and Stagioni

Chef Carlo Tonelli - Piccolo Mondo Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992

Servings: 8

2 pounds dry linguine
1 cup olive oil
2 teaspoons red wine vinegar
8 teaspoons Parmesan cheese, freshly grated
2 1/2 teaspoons black pepper
2 1/2 teaspoons fresh chopped garlic
2 teaspoons fresh chopped basil
2 teaspoons fresh chopped parsley
2 cups diced tomatoes
1 cup diced onion

Chill one large mixing bowl.

Bring a large pot of water to a rolling boil. Cook the pasta until done. Drain well.

In a chilled mixing bowl, combine all of the ingredients except the pasta. Mix well. Add the cooked pasta and toss together.

Serve in warm bowls. This dish is meant to be served at room temperature, not hot.

Pasta

Per Serving (excluding unknown items): 265 Calories; 28g Fat (91.6% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 36mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 5 1/2 Fat; 0 Other Carbohydrates.