When the sun's out, these easy summer recipes are in. Don't worry—everything is simple to make, so you'll have plenty of time to relax!

Prep Time: 10 minutes

CHERRY BURST TOMATO SAUCE & SPAGHETTI



Serves: 2

INGREDIENTS

8 oz. Tavolini Fully Cooked Spaghetti 3oz.

Cook Time: 15 minutes

Extra Virgin Olive Oil

2oz. Chopped Garlic

2oz. Capers

1oz. Balsamic Glaze

1oz. Lemon Zest

1oz. Red Pepper Flakes

2oz. Fresh Basil

2oz. Pecorino Cheese

Salt & Pepper

Product	Description		Item #	Pack Size
Tavolini Fully Cooked Spaghetti	Fully cooked, al dente spaghetti noodles.	(V) (D) (V)	835910	4/5 lb
(V) Vegetarian (V) Vegan (E) Dairy Free (E) Gluten Free (K) Kosher				

RECTIONS

- Saute the red pepper flakes, garlic, olive oil, capers and tomatoes
- 2. After the tomatoes begin to burst, add Balsamic, Cheese, and Lemon Zest.
- 3. Can be served cold or hot



