



SPINACH FETTUCE

with Oven-Dried Tomatoes, Basil &
Black Pepper Mascarpone
SERVES: 6

1 ½ lbs *fresh* **SPINACH FETTUCE**
1 Cup of **TARRY MARKET Marinara**
1 ½ **Oven Dried Tomatoes** (see reverse.)
6oz **Mascarpone**
2 Tablespoons freshly ground **BLACK PEPPER**
1 Cup loosely packed fresh **BASIL LEAVES**
Salt & Pepper to taste

Bring 6-QTS of water to a boil, add salt

1. Place **MARINARA** in blender, until smooth.
Transfer to a 12" sauté pan, medium-high heat, until simmer, remove and set aside.

2. *Blend in a food processor:* **MASCARPONE & BLACK PEPPER** until well mixed/smooth.

About 1 minute. Set aside.

3. **Cook Pasta.** 1 to 2 minutes. Drain. Add pasta to the tomato mixture, return to

medium-heat, toss until hot. **Add Basil**, toss another 30-seconds.

4. Divide pasta among warm dishes. Dollop each with a tablespoon of the Mascarpone mixture, serve immediately. **Pair with "POMONETTE" Rosé at TARRY WINE MERCHANTS!*