

## **Simple n Light Pasta from She Makes and Bakes**

Total time: about 30 minutes

Serves 4



8 ounces spaghetti or angel hair pasta

1 tablespoon olive oil

1 tablespoon butter

1 large tomato, diced

5-10 basil leaves, diced

2 garlic cloves, minced

Salt and pepper, to taste

2 tablespoons feta

2 tablespoons freshly grated parmesan

Boil your pasta in salted water to al dente. Drain and set aside. Using the same pan, melt the butter over medium heat and add the olive oil. Put the diced tomato in and cook for about a minute until softened. Add in the garlic cloves and basil and cook for about 30 seconds until fragrant. Put the pasta back in the pan and toss until coated. Add salt and pepper to taste. Plate the pasta and sprinkle on the feta and parmesan before serving.

Dish from Cimboco in Grand Cayman