

# LA CASITA BLISTERED TOMATO SAUCE WITH SPAGHETTI

**CATEGORY** Dinner

**COOK TIME** 30 minutes

## INGREDIENTS

- 3 cloves of fresh pressed garlic
- 32oz chicken broth
- 1 cup La Casita Hot Sauce Abuela's Mild
- Extra virgin olive oil
- 1 large package of fresh medley snacking tomatoes
- 1 package of dry spaghetti
- 1 tsp salt
- Fresh parmesan cheese
- Basil (for garnish)

## NOTES FROM LA CASITA

You will never make spaghetti using jarred sauce again! I always say fresh isn't fast, but this recipe proved me wrong! This dish is absolutely stunning, quick, and delicious!

This sauce is aromatic, sweet, and allowing the spaghetti to cook in the tomato base adds a wee bit of starch that keeps it all together.



## DIRECTIONS

1. Add enough olive oil to completely coat the skillet. Press three cloves of garlic and allow to cook for 2 - 3 minutes. Add the fresh tomatoes. Place the lid on the skillet and allow the tomatoes to blister so the skin begins to peel away.
2. While the tomatoes cook, in a saucepan add chicken broth and salsa. Allow that to come up to a soft boil.
3. Use a potato smasher to mash tomatoes into coarse bits. After the tomatoes are smashed, add the salt and mix well. Add the dry spaghetti. Add the hot chicken broth and salsa to the spaghetti and tomatoes.
4. Cover and allow contents to cook for 8 - 10 minutes or until the spaghetti is cooked al dente.
5. Garnish with fresh parmesan cheese, fresh basil, and red chili pepper flakes.

