

## **Recipe**

### **10 Minute Spicy Pomodoro Sauce: Tomato-Basil Sugo with Pecorino Cheese**

#### **Ingredients:**

2 cups of ripe cherry tomatoes (ideally heirloom and organic)—halved  
¼ cup of extra-virgin olive oil  
2 cloves of garlic, whole  
10 leaves of fresh basil—chopped  
¼ teaspoon of crushed red chili flake (*peperoncino*)  
¼ cup of dry white wine (i.e., Pinot Grigio or Frascati)  
¼ cup of grated Pecorino Romano cheese  
Salt & Pepper

#### **Directions:**

- Use a knife to slice each cherry tomato in half—cutting from top to bottom.
- Peel and smash the garlic cloves, keeping them whole or in large chunks.
- Heat the olive oil and red chili flake in a non-stick pan, over medium, for 2 minutes.
- Add in the garlic and lower the heat to medium-low. Cook the garlic for 90 seconds. It should sizzle and begin to perfume the room.
- Remove the garlic from the oil once the cloves start to brown along the edges. ((If you **LOVE** garlic, set aside the cooked cloves. You can puree the sauce with them to add more garlicky kick)).
- Pour the halved tomatoes into the pan and bring up the temperature to medium-high. Stirring occasionally with a wooden spoon, cook the tomatoes for 4 minutes. After 1 minute, add in the white wine and continue cooking.
- Use your wooden spoon to “smash” the tomatoes as they soften up. This will help release the juices and the flavorful seeds.
- Let the smashed tomato sauce/wine simmer for 1-2 more minutes on medium-high. Season with a pinch of salt and pepper.
- In the last minute, stir in your chopped fresh basil. Mix constantly. The basil will infuse into your tomato sauce and garlicky olive oil. Aim to for the sauce to be chunky with almost-creamy-like sheen.
- Pour the cooked tomato sauce into a blender or food processor while still hot. Add in the grated pecorino cheese and mix for 1 minute.





- Store your pomodoro sauce a sealed jar in your fridge. Or, while the sauce is still hot, crown your favorite cooked pasta in it.

***Chef Chris Atwood's Notes:***

*Grocery stores and food ads spend millions to convince us that pasta sauce is a hassle to make at home. Wrong! Not all spaghetti sauces need 6 hours on your stove. Some, like this spicy tomato sugo seasoned with savory pecorino cheese, can be whipped up in just 10 minutes. So, leave that jarred sauce in your pantry and make flavorful spaghetti sauce from scratch in no time.*

*For fresh tomato sauces, I typically rely on heirloom cherry tomatoes—the ones that are a mix of orange, yellow and red 'maters. Cherry tomatoes are ideal for quick sauces because they sweeten as they ripen on the vine. Each tomato boasts a burst of sun-ripened flavor. ((Extra-large tomatoes are often industrially grown with fertilizers and can be mushy and flavorless)). The addition of Pecorino at the end gives the sauce an extra umph of umami.*

