

Spaghetti Tricolori
(for four)

Slice 15 small tomatoes and one big mozzarella di bufala. Let it marinate at least half an hour with extra virgin olive oil, lots of basil and 2 whole cloves of garlic.

Stir-fry 4 thinly sliced zucchini with extra virgin olive oil, and 2 whole garlic cloves, in a large frying pan.

Cook 400 grams of spaghetti.
Boil in salted water according to time written on package.

Drain and mix in the frying pan with the zucchini, let cook on high fire for three minutes, stirring.

Add to the prepared mix of tomato mozzarella and basil, stir and serve.

It is very simple, tasty and colourful- piatto unico.

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*This is one of my favourites for Sunday night dinner with my kids.
I hope you like it, it is the simplest of things, but I thought,
why not share it...*

Bebetta Campeti - Podere Isabella and Aurora Studio - Monticchiello Italy
http://www.villavita.net/experience_Aurora.htm

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