

**Pasta with Balsamic
Tomatoes and Garlic**

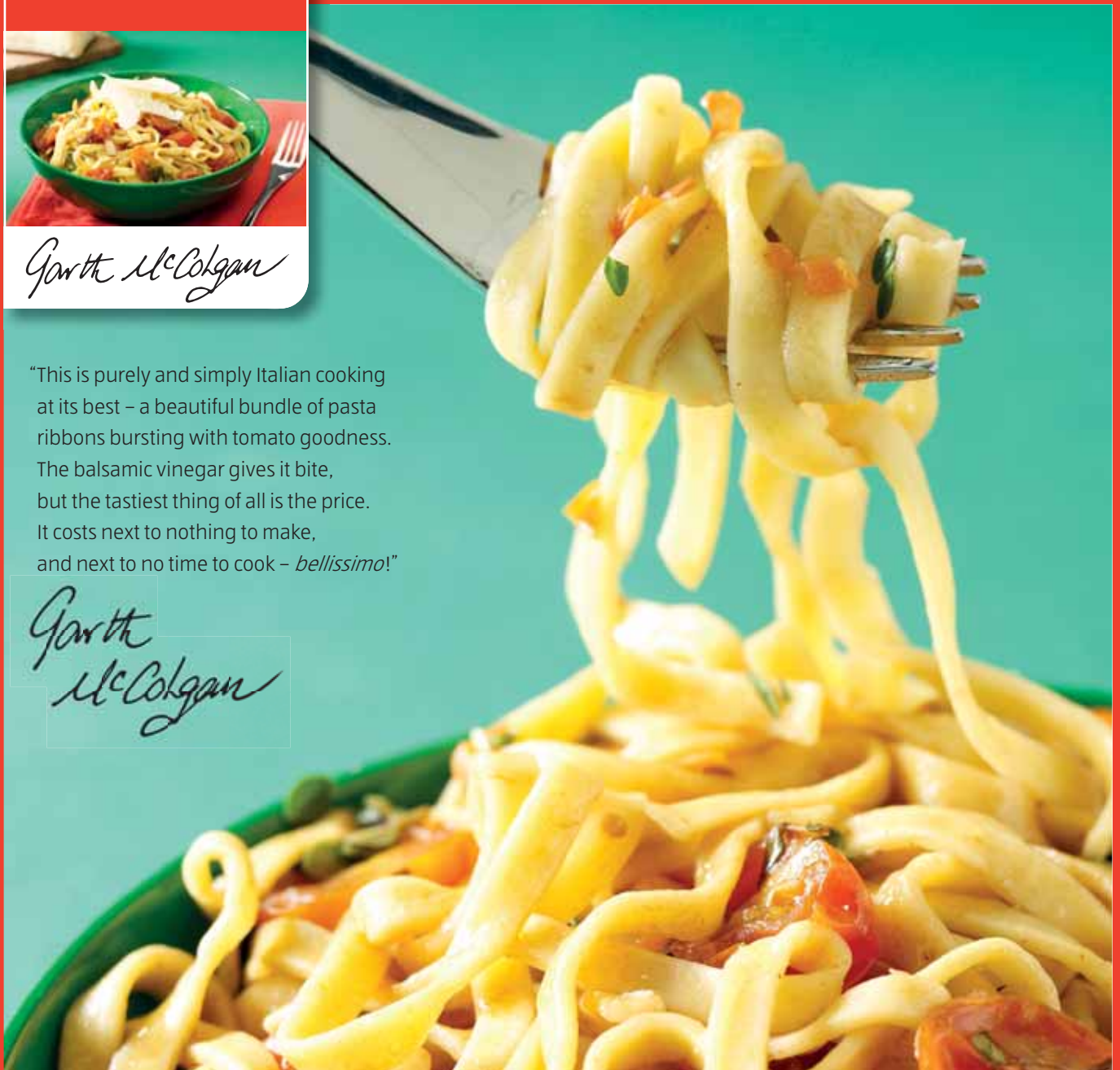


Garth McColligan

“This is purely and simply Italian cooking at its best – a beautiful bundle of pasta ribbons bursting with tomato goodness. The balsamic vinegar gives it bite, but the tastiest thing of all is the price. It costs next to nothing to make, and next to no time to cook – *bellissimo!*”

*Garth
McColligan*

“Intensely Italian – Mama mia!”



Purely and simply perfect pasta

A dish full of Italian colour – a feast of red, green and white



Perfect with...



Valpolicella Ripasso

€7.99

75cl, €7.99 per 75cl



Tear n' Share Garlic and Herb Bread

€1.19

300g, €3.97 per kg

Great value

Garth McColgan

Pasta with Balsamic Tomatoes and Garlic

Serves 4-5

Ingredients

8 sprigs fresh Thyme	1 punnet Cherry Tomatoes, cut in half
3 tbs Balsamic Vinegar	Salt and Pepper to taste
2 tsp Brown Sugar	500g fresh Fettucine
4 tbs Extra Virgin Olive Oil	1 packet Specially Selected Parmesan Cheese
10 cloves Garlic, cut into ¼cm slivers	

Method

1. To make the roasted tomato dressing, put into an oven dish the fresh thyme, balsamic vinegar, cherry tomatoes, brown sugar, extra virgin olive oil and garlic slivers. Season with salt and pepper.
2. Oven cook at 200°C for 12 minutes.
3. Meanwhile, cook pasta as per pack instructions.
4. Strain the pasta and toss in roasted tomato dressing.
5. Top with parmesan shavings and serve, with a few grinds of black pepper to taste.

Italian style

Northern Italians often substitute butter for the olive oil, which gives the dressing a richer texture. Well worth a try.

To bring classic Italian colour to the table, serve this dish with salad leaves (simply dressed with balsamic vinegar and olive oil) and warm, crusty ciabatta bread.



“Magnifico on the pocket too!”

“You don’t need to spend a fortune to enjoy proper Italian food, especially when you buy your authentic ingredients from Aldi. You’ll find everything you need in store this week to make my fettucine and balsamic tomatoes dish – for a price that’s absolutely *superbo!*”

Pasta with Balsamic Tomatoes and Garlic



Garth McCollgan



Balsamic Vinegar
€1.29
EACH

250ml, €5.16 per litre



Light Brown Soft Sugar

84c
EACH

500g, €1.68 per kg



Thyme

See in store for price*



Extra Virgin Olive Oil

€3.15
EACH

750ml, €4.20 per litre



Fettucine

€1.29
EACH

400g, €3.23 per kg



Cherry Tomatoes

€1.59
PER PACK

300g, €5.30 per kg



Garlic

75c
EACH

25g, €3.00 per kg



Specially Selected Parmigiano Reggiano

€3.99
EACH

200g, €19.95 per kg

*Fresh produce prices can vary. Offers available for a limited time only, subject to availability.