

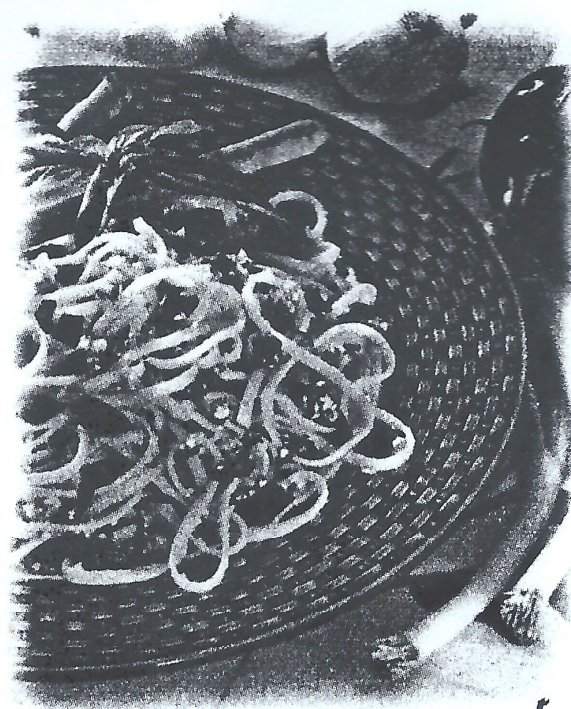
# Linguine with Fresh Tomatoes



*This garlic and basil pasta recipe is so simple to assemble and a wonderful way to use your bounty of late-summer tomatoes. Ideal as a side dish for grilled chicken, it also makes a wonderful light supper when coupled with a tossed green salad and breadsticks.*

*—Susan Jones, Downers Grove, Illinois*

- 8 ounces uncooked linguine**
- 3 medium tomatoes, chopped**
- 6 green onions, sliced**
- 1/2 cup grated Parmesan cheese**
- 1/4 cup minced fresh basil or 4 teaspoons dried basil**
- 2 garlic cloves, minced**
- 1 teaspoon salt**
- 1/2 teaspoon pepper**
- 3 tablespoons butter**



Cook pasta according to package directions. Meanwhile, in a large serving bowl, combine the tomatoes, onions, Parmesan cheese, basil, garlic, salt and pepper. Drain pasta and toss with butter. Add to tomato mixture; toss to coat. **Yield:** 6 servings.