

Farmer's Market Florentine Pasta

I really love to highlight fresh locally grown ingredients when they are in season. I sourced the main ingredients for this dish from our local Tulsa Farmer's Market. You can add grilled chicken or even smoked salmon for a heartier entrée. Serve with a toasted slice of homemade sourdough bread. – *Chef Sarah Leavell*

Makes 2 portions

Pasta

- 4-6 oz dry angel hair pasta
- 2 cups fresh very ripe tomatoes, large diced (we used Cherokee Purple heirloom tomatoes)
- 2 garlic cloves, minced
- 2 ½ cups fresh spinach, cut chiffonade
- ½ cup local goat cheese
- olive oil, as needed
- salt, to taste
- pepper, to taste

- fresh basil leaves for garnish, as needed
- Garden Herb Pesto, as needed (recipe follows)
- charred heirloom cherry tomatoes for garnish, as needed (recipe follows)

Dry Pasta: Cook in salted water following manufacturer's directions until just done and set aside.

Place a large sauté pan over medium heat. Add enough olive oil to coat the bottom of the pan generously. Add the diced tomatoes to the pan and allow them to cook until they are juicy and very soft. Add the garlic and fresh spinach to the sauté pan and cook until the spinach is barely wilted. Stir in the local goat cheese until it is melted and combine with the sauce. Season the sauce to taste with salt and pepper.

Add the angel hair pasta to the sauté pan and cook until warmed through. Plate your pasta on two large plates or shallow bowl.

Garnish pasta with fresh basil, garden herb pesto, and charred heirloom cherry tomatoes.

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Garden Herb Pesto

- 2 cups fresh herb leaves (basil, parsley, cilantro, chives, tarragon – we used purple basil + chives)
- ¼ cup grated Parmesan
- ¼ cup toasted Oklahoma pecans
- 2 cloves garlic
- ½ cup olive oil
- salt, to taste
- pepper, to taste

Place the herb leaves, Parmesan, pecans, and garlic in a food processor. Pulse the mixture a few times in the food processor or blender. With the food processor or blender running slowly, pour in the olive oil. Continue mixing/grinding until the mixture is a somewhat smooth paste. Season to taste with salt and pepper.

Store in a sealed container in the refrigerator for up to a week OR you can freeze the extra pesto.

Makes 1 cup

Charred Heirloom Cherry Tomatoes

- 1 ½ cups heirloom cherry tomatoes
- olive oil, as needed
- salt, to taste
- pepper, to taste

Place a medium sauté pan over high heat. Add enough olive oil to lightly coat the bottom of the pan. Add the grape tomatoes to the pan and cook over high heat until the tomato skins start to char/blister and the tomatoes begin to soften. Season to taste with salt and pepper.

Makes 1 ½ cups