



Recipe from: [My Catholic Tradition](#)

## **Spaghetti with Raw Tomato and Ricotta Sauce**

SERVES FOUR

1 1/4 lb ripe Italian plum tomatoes

5 tbsp garlic-flavored olive oil

12 oz dried spaghetti or pasta of your choice (tagliatelle, linguini, macaroni, rigatoni or penne)

4 oz ricotta salata cheese, diced

Coarsely chop the plum tomatoes.

Remove the cores and as many of the seeds as you can.

Put the tomatoes and oil in a bowl.

Add salt and pepper to taste, and stir well.

Cover and leave at room temperature for 1–2 hours to let the flavors mingle.

Cook the spaghetti or your chosen pasta according to the packet instructions.

Drain well.

Taste the sauce to check the seasoning before tossing it with the hot pasta.

Sprinkle with the cheese and serve immediately.