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15-Minute No-Cook Tomato Basil Pasta



Ingredients

- 1 lb of your favorite pasta (linguine, penne, or spaghetti work beautifully)
- 4 large ripe heirloom or beefsteak tomatoes, diced (or 2 cups of sweet cherry tomatoes, halved)
- 1/2 cup extra-virgin olive oil
- 1.5 tbsp **SLOMIXX®** Seasoning
- 1 cup fresh mozzarella pearls (or bocconcini, torn into bite-sized pieces)
- 1 cup fresh basil leaves, gently torn
- Freshly grated Parmesan for serving



Directions

1. **Marinate:** In a large mixing bowl, combine the diced tomatoes, olive oil, and **SLOMIXX®** Seasoning. Stir gently and let it sit at room temperature for at least 15–20 minutes. This draws out the delicious, sweet tomato juices to form your sauce base.
2. **Boil the Pasta:** Cook your pasta in salted water according to the package directions until al dente.
3. **Toss:** Drain the pasta and immediately add it hot to the bowl with the marinated tomatoes. Add the fresh mozzarella and torn basil.
4. **Serve:** Toss everything together until the cheese gets slightly melty and gooey. Top with grated Parmesan and an extra pinch of **SLOMIXX®** if you like a little extra kick!

