Tomato Basil Pasta

4 servings of cooked pasta of your choice

3 cups of cherry tomatoes

3 tbsp of olive oil

3 tbsp of fresh basil (chopped)

¼ cup of onion, diced into small pieces

salt and pepper to taste

2 tbsp of garlic

½ cup of parmesan cheese

Directions:

Preheat a oven to 400 degrees.

In a deep baking dish, line it with olive oil. Add the cherry tomatoes, garlic, and onions. Bake for 35-40 minutes or until beginning to wither. Add the tomatoes and onions into a bowl (while still hot) and use a potato masher and mash well. Mix sauce into pasta, add salt and pepper to taste and top with parmesan cheese and basil.

Italian Calzones (yields 4 calzones)

Dough:

¾ cup of warm water

1envelope active dry yeast

3 cups all purpose flour

1 tsp sugar

¾ tsp salt

3 tablespoons olive oil

For filling:

2 large tomatoes, diced or 2 cans of diced tomatoes

1½ of tomato sauce

½ cup of onions

2 tbsp of olive oil

1 cup of fresh spinach (uncooked)

1½ cups of cooked meat (Italian sausage, chicken, turkey, etc.)

2 tbsp of chopped basil

2 tbsp of chopped parsley

4 tsp of Italian seasoning

2½ cups of mozzarella cheese

Pour ¾ cup warm into small bowl; stir in yeast. Let stand until yeast dissolves, about 5 minutes.

In another bowl, mix 2 of the 3 cups of flour, sugar, and salt in electric mixer fitted with dough hook attachment. Add yeast mixture. Mix dough until it becomes a sticky ball.

Transfer to a flour surface and knead the dough until smooth, adding more flour if dough starts to get sticky.

In another large bowl coat with olive oil, add dough and cover with plastic wrap. Leave the bowl on the counter for an hour.

Clean your workspace. Preheat oven to 400 degrees.

In a large bowl mix all filling ingredients.

When dough is ready, roll it out onto a floured surface. Separate dough into 4 equal pieces. Roll each piece out into a flat circle and put on a greased baking sheet.

Cover half of the dough with filling and fold in half and pinch the edges shut. Do the same for all 4. Bake for about 10 minutes or until golden brown. Let cool for 5 minutes before eating.