

BRIE & TOMATO LINGUINE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 6-8 servings*

Reorder No.	Description	Amount
184750	Grape Tomatoes, sliced in half	1 cup
799371	Brie	8 oz.
385173	Fresh Basil leaves, cut into thin strips	½ cup
644650	Garlic, finely minced	3 cloves
131221	Extra-Virgin Olive Oil	½ cup
430196	Trade East® Crushed Red Pepper	Pinch
424307	Kosher Salt	½ tsp.
225037	Trade East Regular Ground Black Pepper	½ tsp.
209794	Linguine	1 lb.
164259	Parmesan Cheese, freshly grated	¼ cup

Preparation Instructions

Wash hands.

Preheat oven to 350°F. Cut off the top rind of brie then place brie in a skillet. Bake until brie is bubbling and totally melted throughout, about 15 minutes

Meanwhile, in a large pot of boiling salted water, cook linguine according to package instructions. Reserve about 1 cup pasta water. Next, then drain and transfer linguine to a large bowl.

Toss linguine with olive oil, garlic, tomatoes, basil, and red pepper flakes. Season to taste with salt and pepper.

After removing brie from oven, immediately add linguine to skillet and toss until coated using tongs. If the brie is too thick, gradually add pasta water to loosen. Serve immediately with Parmesan.