

TOMATO PASTA TOSS

- 2 cups (6 oz.) dry pasta
- 1 lb. fresh tomatoes (about 4 medium), chopped
- 1 (15 oz.) can navy beans, rinsed and drained
- 2 Tablespoons oil
- 1 teaspoon garlic powder
- 2 to 3 tsp. dried basil or oregano
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ½ cup grated Parmesan cheese

1. Cook pasta according to package directions. Drain pasta.
2. Place the drained pasta with the remaining ingredients, except the cheese, in a large bowl. Toss until well blended, top with cheese and toss gently.

Makes 6 cups. Serves 4; about 1 ½ cups per serving. Recipe provided by Nancy Hughes.

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