



## Tomato Tamari Noodles

Makes enough for 4 servings

12 ounces ramen, udon, soba, or angel hair pasta, cooked according to the package directions  
2 ½ cups chopped ripe tomatoes  
3 cloves of garlic, grated  
3 tablespoons tamari or soy sauce  
3 tablespoons olive oil  
2 teaspoons toasted sesame oil  
½ cup sliced green onions  
¼ cup torn basil leaves, optional  
Black pepper and sesame seeds to taste

Cook the noodles according to the package directions. Reserve ½ cup of the starchy cooking water before draining. Set them aside.

In a large bowl, mix the chopped tomatoes, grated garlic, and tamari together until the tomatoes are all coated. In a small sauce or sauté pan, warm up the olive oil until it's hot and shimmering. Pour this over the tomatoes and stir to combine. Add the pasta water and stir again. This is gonna look like too much liquid but just trust the process. Fold in the warm noodles, stir, then drizzle over the toasted sesame oil, and toss again. Let these sit for a few minutes to give the noodles a chance to absorb all the liquid. Put the dishes away or something. Once the noodles have done their thing- this won't take long- fold in the herbs, black pepper, and some sesame seeds and then taste. Add more of whatever you think it needs. More herbs, a squeeze of lemon, a little more tamari. Trust your taste buds.

Serve at warm, room temperature, or chill in the fridge for a few hours.