Raw Summer Sauced Spaghetti

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This vegetarian raw summer sauced spaghetti recipe was inspired by my need to come up with a pasta recipe that gets me out of the kitchen fast.

I love to cook but when it’s hot I don’t like spending time over the stove if I can. In this summer spaghetti recipe the sauce comes together off the stove.

The hot pasta water melts the brie into a delicious creaminess and blanches the tomatoes and spinach just enough.

This lovely pasta dish is light and flavorful with freshly made pesto and garden picked tomatoes. It is a prefect Summer meal that comes together in less than 30 minutes and the best part, it can made ahead of time!!!!

Three Variations on this Raw Summer Sauced Spaghetti recipe

> The first and always an option in this Raw Summer Sauced Spaghetti recipe is the shape and flavor of pasta you use. I used a long shaped pasta you can use whatever shape you like or have on hand.
>
> Second if you don’t have homemade pesto use a good quality store bought pesto brand.

And Lastly not everyone likes spinach as much as I do if your one who hates spinach, broccoli works in this recipe!!!

Please don’t forget to leave me a comment on your experience with this easy and delicious raw Summer Sauced Spaghetti recipe. I love hearing from you it’s my favorite part!!!

Ingredients

- 1 lb. spaghetti
- 6 oz. brie cheese
- 2 cups pasta water
- 1 cup prepared pesto
- 1 cup parmesan cheese
- 2 cups chopped tomatoes
- 3 cups chopped spinach
- 1 cup freshly chopped basil
- 1/2 cup olive oil
- 1/3 cup balsamic vinegar
- 1 cup silvered almonds
- Salt and pepper to taste

Instructions

1. Cook pasta according to package directions resevering 2 cups of the water before draining
2. Remove rind from brie cheese and cut in small dice
3. In a bowl place the hot reserved pasta water
4. Put the brie in the hot water until melted
5. Then add the tomatoes, pesto, oil, parmesan and spinach let sit for 5 minutes
6. Now toss the pasta with the sauce add the basil and spinach sprinkle the almonds on top …. ENJOY!!!!