

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 perfect Summer meal that comes together in less than 30 minutes and the best part, it can be 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 you're 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 reserving 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!!!!