



Carrboro & Southern Village

FARMERS' MARKETS

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Recipe of the Week featuring **Tomatoes**
August 6, 2005

Pasta with Fresh Tomato and Herb Sauce
From Sheri Castle of Creative Cooking with Sheri Castle

Nothing this good should be this easy!! While the pasta cooks, simply dice your favorite juicy ripe tomatoes and rip up a handful of herbs. Then crumble a generous chunk of ricotta salata and grate some Parmesan. As soon as the pasta is done, toss it all together. The heat of the pasta cooks the tomatoes oh-so-slightly and brings the aroma of the olive oil and cheese to the forefront. Simply divine. If you should happen to have any leftovers, it's not a bad pasta salad the next day.

Ricotta Salata is a pressed and firm type of ricotta. It resembles feta, but is less salty and retains some of the slightly sweet creaminess of fresh ricotta. It's a fabulous match for tomatoes and herbs, plus it keeps well in the fridge, so you can keep it on-hand during tomato season.

12 ounces dried short pasta, such as penne, gemelli or bowties
2 pounds perfectly ripe tomatoes at room temperature
1/4 cup extra-virgin olive oil
1/2 cup chopped fresh flat-leaf parsley
1/2 cup mixed chopped fresh herbs, such as marjoram, basil and tarragon
4 to 6 ounces ricotta salata, crumbled
1/2 cup freshly grated Parmesan
2 teaspoons salt
1/2 teaspoon ground black pepper

1. Cook the pasta according to package directions.
2. Meanwhile, seed and diced the tomatoes. Discard the seeds and place the diced tomatoes in a large bowl
3. Toss the tomatoes with olive oil, herbs and ricotta salata.
4. When the pasta is ready, drain it well, pour it immediately into the bowl of tomatoes. Toss well.
5. Sprinkle with Parmesan, salt and pepper.
6. Serve at once.

Makes 6 to 8 servings.

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Market Parking

Yes, it's a bit trying at times to say the least. And thank you for your patience. Here are some parking options for you that are around the vicinity of the market.

- Along Laurel Street adjacent to the Market and along Laurel Street across Jones Ferry Rd. Just don't block people's driveways.
- The Municipal Lot on Laurel Street
- Along Bim Street adjacent to the Market
- Along Fidelity Street
- The Akai Hana parking lot on Main Street
- The Venable Building parking lot on Weaver Street
- The RBC Centura parking lot on Weaver Street

Some parking tips

If you have parked away from the Market, walked, or biked and have lots of items, you can leave your purchases at the Market Information Booth beside the water fountain. Then, bring your car to the Customer Pick-up Zone right in front of the Market banner. A staff member or a volunteer will gladly help you get your things to your car.

You can always use the little red wagons found by the gazebo to help you carry items around the market and to your car.

When pulling into the Market parking lot from the Laurel Street side, be mindful of holding up traffic. If you see a space immediately opening up, by all means wait to claim it. But please do not wait in that area for a space to open. Let's keep traffic moving.

Carrboro Farmers' Markets on the Town Commons · Sat. 7 AM – 12 PM & Wed. 3:30 – 6:30 PM
Southern Village Farmers' Market on the Village Green · Thur. 3:30 – 7