



## Bow Tie Pasta Piquant

- 2 medium tomatoes, diced
- 3 Tbsp. red wine vinegar
- 1/4 cup chopped fresh basil
- 1/4 cup olive oil
- 1/4 cup butter
- 1 clove garlic, minced
- 1 1/2 cups fresh bread crumbs
- 8 oz. bowtie pasta
- 2 cups shredded green cabbage
- Salt to taste
- 1/2 cup Almond Accents® Roasted Garlic Caesar slivered almonds



Preparation Time : 10 minutes

Toss together tomatoes, vinegar, basil and salt. Set aside. Stir together olive oil, butter and garlic in sauté pan over medium heat. Cook until bubbly. Add breadcrumbs and cook, stirring constantly, until crumbs are golden brown. Remove from heat and set aside. Cook pasta in boiling water according to package directions. Stir in shredded cabbage during last minute of cooking. Drain. Toss pasta and cabbage with tomato mixture, breadcrumb mixture, and Almond Accents. Serve hot.

Makes 6 servings

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