

# COOK IT LIVE!



457 River Avenue • Williamsport, PA

## **Bruschetta**

- 1 Loaf Italian Bread
- 1 Clove Garlic
- 4 Tomatoes (diced)
- 4 tbps. Olive Oil
- 4 Basil Leaves
- Grated Asiago Cheese
- Salt & Pepper

Preheat your oven to 350°F. Cut and place thick slices of the Italian bread onto a greased cookie sheet. Place completed cookie sheet into the oven for a few minutes or until the edges of the bread are nice and crispy.

Grate garlic, dice tomatoes, and basil leaves and combine ingredients into a bowl with the olive oil, salt and pepper.

Using a spoon, scoop the contents of the bowl onto each toasted slice of bread. Garnish with a bit of asiago cheese.

## **Pasta by the Sea**

- 1 box Farfalle Noodles
- 1 lb. Sea Scallops (cut to 1/4" thick)
- 3 Tomatoes (diced)
- 6 tbps. Olive Oil
- 4 Basil Leaves
- 2 Cloves Garlic
- Grated Asiago Cheese
- Salt and Pepper

In a medium sauce pan, boil water and prepare noodles as indicated on the package.

In a large fry pan, heat up the oil and sauté sliced garlic cloves. Raise the heat and add the scallops and tomatoes. Cook until the scallops turn opaque. Season with salt and pepper.

Combine cooked noodles and scallops into a bowl and toss well. Sprinkle with basil and asiago cheese. Serve immediately. Recommended wine with this dish is a dry-white riesling.



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