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Greatest Tomatoes From Europe – Quick Dish

Posted on January 16, 2020 by Annette O. Corona

Greatest Tomatoes From Europe – Quick Dish!



This is the 5th post of mine – The Greatest Tomatoes From Europe Campaign...

Set your table folks because this is one of the best recipes of all using preserved tomatoes! Actually, it is a very old recipe of mine, culled from my extensive repertoire that I just had to share with you. I can't tell you how many times it has saved me when I got home late from work and I needed something quick to fix for supper.

Always try to keep several cans of tomatoes in your kitchen cabinet. I think the most-loved and most-used canned products are the classic chopped tomatoes, at least for me. Chopped tomatoes make an excellent base for quick recipes like this—their freshness and slight acidity providing a great balance not only in this one, but in many dishes.

Quick, easy and delicious, pasta dishes are welcoming, filling and warming, and when combined with preserved tomatoes makes a perfect weeknight supper!

CLICK TO DOWNLOAD: [BLOG POST #5-GREATEST TOMATOES FROM EUROPE RECIPE-Spaghetti with Tomatoes and Cream](#)

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Spaghetti with Tomatoes and Cream

Makes 4 servings

Another very healthy food, spaghetti is a type of pasta popular with most people and is quick, economical and filling. The sauce starts with just a bit of onion, garlic and sweet delicate preserved chopped tomatoes, and finishes with a swirl of cream, taking this dish from homey, to refined.

1 pound spaghetti

For the Sauce:

- 2 tablespoons olive oil
- 1 onion, finely chopped
- 1 clove garlic, sliced
- (1) 14 ounce can preserved chopped tomatoes and the juices
- ½ cup heavy cream
- 1 teaspoon sea salt
- Grated Parmesan cheese or freshly chopped herbs (optional)

Cook the spaghetti in a large pot of boiling salted water until *al dente*.

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Ukrainian American Cultural Center of New Jersey

Annette will be appearing at **The Ukrainian American Cultural Center of New Jersey on Thursday November 29, 2018.**

The event is open to the general public. There will be a luncheon from noon until 1 p.m., and afterwards she will be giving a lecture, answer questions, and sign copies of her cookbook from **1 p.m. until 3 p.m.** Reservations can be made by contacting the Center at www.uaccnj.org or by calling (973) 585-7175. The address is: 60 N. Jefferson Rd.; Whippany, New Jersey 07981-1030.

TV Appearance on WFMZ with Annette Ogronnik Corona – "The New Ukrainian Cookbook" Winner of the 2012 Gourmand Cookbook Award for Best Eastern European Cuisine book in the USA



"Not everyone would sell their business to work on an organic farm, but Annette did just that!" View her appearance on **WFMZ TV 69 News**, talking about how she got back to her roots, wrote a book, and why one should strive to cook "in sync with the seasons"---the subject of her next cookbook!

Click on the WFMZ link to watch Annette cook Tuscan-Style Chicken Sausage with Grapes, and to get the complete recipe for this delectable dish: www.wfmz.com

Reserve a Cooking Demonstration & Book Signing Date with Annette

Annette O. Corona believes anyone can cook and homemade meals with



While the spaghetti is cooking, make the sauce. Warm the oil in a large shallow saucepan over medium heat, and add the onion and garlic and sauté for 5 minutes, or until softened; add the chopped tomatoes and juices, and turn up the heat to medium-high; continue cooking and stirring until most of the liquid has evaporated, about 5-7 minutes; stir in the cream and season with salt. Take the pan off the heat.

Drain the spaghetti immediately reserving a few tablespoons of cooking water; add the spaghetti to the sauce, gently shaking the pan to combine, adding a few tablespoons of cooking water to help make a smooth finish to the sauce; tip the spaghetti into a warmed serving dish. A generous shake of Parmesan cheese on top, or a sprinkling of freshly chopped herbs like basil or parsley is nice, but certainly not necessary. Serve immediately.

This entry was posted in Recipes by Annette O. Corona. Bookmark the permalink.

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can cook and demonstrate meals with good quality, seasonally-sensitive ingredients not only shows a connection to nature, but is one of the greatest pleasures in life. She has written for many food publications over the years and has cut her teeth working in professional kitchens and in her own catering business. Annette employs the "Farm to Table" philosophy of sustainable living, and is now working on another cookbook--a seasonal meal-planner of sorts, that illustrates how real people live and eat. Culled from her own extensive culinary repertoire, but leaving plenty of room for creativity, she believes we can change and impact the world--starting at the dinner table.

Annette also encourages exploration of different cultures and introduces readers to her Ukrainian heritage in her first cookbook, doing numerous book signings at well-known places like Moravian Book Shop and Barnes & Noble stores. She is the author of the blog, "Refueling Your Fork in Sync with the Seasons" which encourages people to use seasonal, local ingredients as much as possible. She also discusses and illustrates how to implement various cooking strategies and techniques so readers and home cooks alike can organize, prepare, and present healthy and nutritious meals to their families and friends all year long.

To arrange a cooking demonstration or book signing with Annette, please see the contact information in the header of this blog.

Buy the Book



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The New Ukrainian Cookbook

by Annette Ogronnik Corona;
Hippocrene Books, Inc., 2012;

Hardcover Only

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