

## **Michael's Pasta with Melon and Tomatoes**

*from Chef Michael Collins and **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 local cantaloupe, peeled and seeded  
butter and olive oil as needed for sautéing  
the juice of 1/2 lemon  
sea salt and freshly ground black pepper to taste  
1 pint heavy cream  
approximately 4 cups marinara sauce, pureed  
grated Parmigiano Reggiano and fresh basil for garnish, plus freshly ground  
pepper

### *Instructions:*

Cut the melon into 1-inch chunks. Sauté it very briefly in butter and olive oil. Add the lemon juice, the salt, the pepper, and the cream. Stir in marinara sauce until the whole concoction is a pretty pink, more or less the color of the melon. (You'll probably want about 3 cups here.)

Cook for a few minutes to reduce the sauce slightly. Serve over the pasta of your choice. Garnish with cheese and basil, and grind pepper over all. Have the extra marinara sauce warm at the table in case it's wanted. Serves 4 to 6.