

Roasted Cherry Tomatoes with Pasta

Prep: 20 mins

Cook: 39 mins

Total: 59 mins

Servings: 2

Yield: 2 servings

Ingredients

1 (10 ounce) basket cherry tomatoes, halved

1 tablespoon olive oil

1 teaspoon minced garlic

Salt and ground pepper to taste

1 ounces of pasta

3 basil leaves, cut into thin strips, or more to taste

1 dash red pepper flakes

2 tablespoons fresh grated cheese, or to taste

Directions

Step 1

Preheat oven to 190 degrees C

Step 2

Combine tomatoes, olive oil, garlic, salt and pepper in a bowl until well mixed; spread on a shallow-sided baking sheet.

Step 3

Bake in the preheated oven until tomatoes are soft and wrinkled, 25 to 30 minutes.

Step 4

Bring a large pit of lightly salted water to a boil. Cook pasta in the boiling water, stirring occasionally until tender yet firm to the bite. Drain; reserving a small amount of cooking water.

Step 5

Spoon tomatoes with their juiced into a small saucepan; add basil and red pepper flakes. Mix in reserved cooking water to thin tomato mixture to

desired consistency. Cook and stir over low heat until warmed, about 5 minutes; stir with pasta. Top with cheese before serving.