



A TASTEFUL PLACE AT THE DALLAS ARBORETUM



Roasted Tomato Pasta with Herbs

Serves: 4

Ingredients:

- 1 lb cherry tomatoes, preferably of different colors
- 3 cloves garlic, minced
- ¼ cup good quality olive oil
- 1 large sprig of fresh basil (about 6 leaves), chiffonaded
- 1 lb long pasta, preferably angel hair
- Salt and pepper
- 1/8 tsp red pepper flakes

Method :

- Bring a stockpot of water to a boil for the pasta.
- Meanwhile, cut the cherry tomatoes in half.
- Bring a large saucepan to medium high heat and add the olive oil. Once the olive oil is shimmering slightly (not smoking), add the garlic and cook until fragrant, about 30 seconds.
- Add the cherry tomatoes to the pan with a little salt, pepper, and the red pepper flakes.
- While the cherry tomatoes cook, add the pasta to the water and cook according to package instructions. Reserve 1 cup pasta water before draining.
- As the pasta drains in a colander, use a potato masher or a fork to burst the cherry tomatoes slightly.
- Add the pasta to the pan and stir. If it feels too dry, add pasta water, a little at a time, to soften the dish. Taste for seasoning and add salt and pepper as necessary.
- Serve topped with the basil and optional freshly grated parmigiana reggiano cheese.

