



Pasta with Arugula and Tomatoes

Oscar · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

3

Description

This is a supersimple quick pasta recipe that tastes best with cherry tomatoes or other sunripened tomatoes. It is perfect during the summer months when tomatoes are in season.

Ingredients

- - 10 ounces spaghetti - 4 tablespoons olive oil - 2 cloves garlic
- minced - 1 pint cherry tomatoes
- halved - salt and freshly ground black pepper to taste - 1 (5 ounce) package arugula
- torn - 2 tablespoons shaved Parmesan cheese
- or more to taste

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook spaghetti in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 12 minutes. Drain. Meanwhile
5. heat olive oil in a skillet over medium-low heat and cook garlic until translucent and fragrant
6. about 2 minutes. Add cherry tomatoes. Increase heat
7. cook
8. and stir until lightly browned
9. 5 to 7 minutes. Season with salt and pepper. Remove skillet from heat and mix in arugula. Mix in cooked spaghetti and drizzle with olive oil. Serve immediately with Parmesan cheese.