



Roasted Cherry Tomatoes with Angel Hair

Jacob · 30/09/2024



Prep Time

59 mins

Difficult

Medium

Servings

2

Description

This is something I threw together one day when I was faced with an abundance of fresh cherry tomatoes and basil from my garden Delish

Ingredients

- - 1 (10 ounce) basket cherry tomatoes
- halved - 1 tablespoon olive oil - 1 teaspoon minced garlic - salt and ground black pepper to taste - 4 ounces angel hair pasta - 3 basil leaves
- cut into thin strips
- or more to taste - 1 dash red pepper flakes - 2 tablespoons fresh grated Parmesan cheese
- or to taste (Optional)

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Combine tomatoes
2. olive oil
3. garlic
4. salt
5. and pepper in a bowl until well mixed; spread on a shallow-sided baking sheet. Bake in the preheated oven until tomatoes are soft and wrinkled
6. 25 to 30 minutes. Bring a large pot of lightly salted water to a boil. Cook angel hair pasta in the boiling water
7. stirring occasionally until tender yet firm to the bite
8. 4 to 5 minutes. Drain; reserving a small amount of cooking water. Spoon tomatoes with their juices 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
9. about 5 minutes; stir in pasta. Top with Parmesan cheese before serving. Cook's Note Grape tomatoes can be substituted for cherry tomatoes. Chicken stock can be used instead of pasta water to thin tomatoes.