

Roasted Cherry Tomato Pasta

1 quart of cherry tomatoes (1 LB)

4 garlic cloves, thinly sliced or roughly chopped

¼ cup of olive oil

12oz spaghetti

2oz goat cheese, crumbled

1 cup chopped basil and parsley (basil mandatory, parsley optional)

2 tablespoons balsamic vinegar

Heat an oven to 450° and set a large pot of salted water on the stove to come up to a boil.

1. Wash and dry the cherry tomatoes. Add them to a small shallow pan along with 4 cloves of garlic (thinly sliced or roughly chopped), ¼ cup of olive oil, and a generous pinch of salt. Place them in the oven and roast for 20 minutes until the tomatoes burst and release their juices.
2. In the meantime, boil the pasta according to the directions on the box. Chop the fresh basil and/or parsley and place half of the herbs in a large bowl. Add the crumbled goat cheese to the bowl with the herbs.
3. When the pasta is done cooking, transfer it directly into the bowl of herbs using tongs. Sprinkle the remaining herbs on top.
4. Around this time the tomatoes should be done. When they come out of the oven, pour them along with any juices in the pan on top of the pasta. Pour 2 tablespoons of balsamic vinegar over the whole bowl. Season with black pepper and an extra pinch of salt if needed.
5. Toss everything together and enjoy immediately.