

Burst Tomato Pasta

Adapted from cookscountry.com



INGREDIENTS:

- 2 cups dry pasta such as medium shells, bowties, or elbow macaroni
- 3 Tablespoons olive oil
- 5 garlic cloves, sliced thin
- Salt and pepper, to taste
- 1/8 teaspoon red pepper flakes (optional)
- 2 pints cherry tomatoes
- 2 sweet peppers, cut into 1 inch pieces
- 2 cups dry pasta such as penne, rotini, or bowties
- 1/2 cup coarsely chopped basil
- 1 ounce Parmesan cheese, grate (about 1/2 cup)

DIRECTIONS:

1. Wash all produce. Adjust oven rack to middle position and heat oven to 450 degrees.
2. Whisk 2 tablespoons olive oil, garlic, 1/2 teaspoon salt, black pepper, and pepper flakes (if using) together in a large bowl. Add the tomatoes and peppers and toss to combine.
3. Transfer mixture to baking sheet and push tomatoes to center of sheet. Scrape any remaining sauce and garlic from the bowl into the center of the tomatoes. Bake until tomatoes are burst and browning, about 20 minutes.
4. Bring a large saucepan of water to a boil and cook pasta according to package instructions. When pasta is done, drain it and return it to the pot.
5. Add basil, roasted tomato mixture, and 1 Tablespoon olive oil, and toss to combine. Transfer to serving dish and sprinkle with Parmesan cheese.
6. Add the pasta and broccoli back to the pan and stir to evenly coat with sauce. Taste and adjust seasoning.

WITH CHICKEN:

Slice 2 chicken breasts lengthwise into 2 or 3 pieces each. Toss with tomatoes and sauce in Step 2. Spread on baking sheet and bake 20-30 minutes, until chicken is done and reaches an internal temperature of 165 degrees Fahrenheit. Finish recipe from Step 4.