

Pasta with Fresh Tomato Sauce... is a quick, luxurious Italian meal. Toss tender fresh pasta in a warm, garlic-infused cherry tomato pan sauce, then top each serving with torn, creamy burrata cheese that melts into the hot rigatoni.

Ingredients and Prep

- **Fresh rigatoni:** 1 pound (cooks in just 2 to 3 minutes).
- **Ripe cherry or grape tomatoes:** 2 to 3 pints, halved.
- **Garlic:** 3 to 4 cloves, thinly sliced or minced.
- **Extra-virgin olive oil:** ¼ cup.
- **Fresh basil:** ½ cup, torn.
- **Burrata cheese:** 8 ounces, room temperature.
- **Salt and black pepper:** To taste.

Cooking Steps

- **Boil the water:** Salt a large pot of water and bring it to a boil.
- **Make tomato sauce:** Heat olive oil in a large skillet over medium heat. Add the garlic and cook until fragrant (about 1 minute). Add cherry tomatoes, salt, and pepper. Cook for 8 to 10 minutes until the tomatoes burst and release their juices.
- **Cook the pasta:** Drop the fresh rigatoni into the boiling water. Fresh pasta cooks very fast. Reserve ¼ cup of pasta water before draining.
- **Blend:** All the ingredients from the pan and blend for 5 to ten seconds to make the sauce silky. IF you like, you can add the burrata while blending or save the burrata until the end and top the pasta with the burrata.
- **Combine:** Toss the drained fresh rigatoni directly into the warm tomato sauce. Add a splash of the starchy pasta water to tie the sauce together. Stir in half of the fresh basil.
- **Serve:** Divide into bowls. If you did not add the burrata during the blending process, tear the room-temperature burrata ball apart and place pieces right on top of the hot pasta so it melts inward. Garnish with the remaining basil and a drizzle of olive oil.