

Spaghetti with Roasted Tomatoes and Herbs

INGREDIENTS

- 1-1/2 pounds ripe tomatoes, chopped into one-inch pieces
- 1/4 cup extra-virgin olive oil
- 2 cloves garlic, minced
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 12 ounces spaghetti
- 1/2 cup chopped herbs, lightly packed
(any combination of basil, chives, mint and parsley)
- 1/2 cup freshly grated Parmesan cheese, plus extra for the table



Preheat the oven to 400°F. Bring a large pot of salted water to a boil.

Toss the tomatoes, olive oil, garlic, salt, and pepper together in a large mixing bowl. Spread them out onto a baking sheet or shallow baking dish and roast for 8 minutes.

While the tomatoes are roasting, stir the spaghetti into the boiling water and boil until tender, but still firm.

When the tomatoes are done, transfer them back into the mixing bowl and stir in the herbs. Drain the spaghetti and toss it with the tomato sauce in the bowl. Sprinkle with Parmesan and toss again. Turn the pasta out onto a platter. Serve with additional Parmesan at the table.

4 Servings

Created for the AeroGarden by award-winning chef and author, Jerry Traunfeld