



Main Dish

BURST CHERRY TOMATO & HERBES DE PROVENCE PASTA



PREP TIME

15 Minutes



COOK TIME

20



SERVES

4

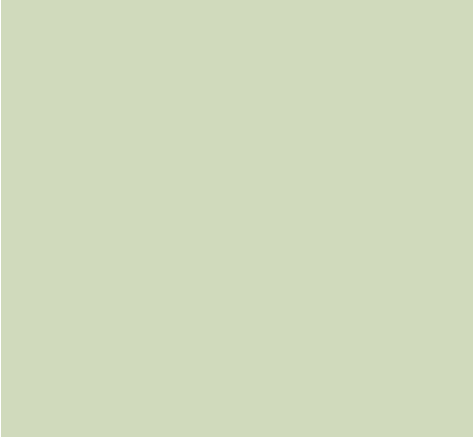
Ingredients

- 1 package (500 g) rigatoni pasta
- ¼ c [SARAFINO VIRGIN olive oil](#)
- 1 shallot or small onion, sliced
- 3 cloves garlic, sliced
- Pinch [ORGANIC FAIR red chili flakes](#)
- 1 tbsp [ORGANIC FAIR Herbes de Provence](#)
- 4 cups cherry or grape tomatoes
- Kosher salt
- 2 tbsp tomato paste
- 1/2 cup Parmigiano-Regianno, shaved
- 1/4 cup whipping (35%) cream, optional



Method

1. Cook pasta to package directions. Remove ½ cup pasta water, then drain pasta and set aside.
2. In a non-stick saucepan over medium heat, add the olive oil. Once the oil has warmed, add the shallots, garlic, chili flakes and Herbes de Provence. Cook until softened and fragrant, about 2 minutes.
3. Add in the cherry tomatoes and a pinch of kosher salt. Cook 10 to 12 minutes, stirring occasionally until the tomatoes soften. Once softened, use the back of a wooden spoon to gently press the tomatoes against the surface of the pan, helping them to burst open.

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4. Add the tomato paste and continue to cook 3 to 5 minutes longer, stirring often until the sauce has thickened and slightly reduced.
 5. Add in cream, if using Mix until well combined.
 6. Add the pasta and pasta water into the sauce and mix. Increase heat until mixture is simmering and hot. Spoon into serving bowls and serve with parmesan shavings and a drizzle of olive oil.