

Recipe Card



Pasta with 15-Minute Burst Cherry Tomato Sauce

Serves 4-6

Prep time: 15 minutes

Total time: 20 minutes

Ingredients:

1 pound pasta
Kosher salt
1/2 cup olive oil
2 large garlic cloves, finely chopped
3 pints cherry tomatoes
1/2 teaspoon freshly ground black pepper
Pinch of sugar
1 cup coarsely chopped fresh basil
Freshly grated Parmesan (for serving)

Directions:

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.
2. Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes.
3. Toss pasta with tomato sauce and basil. Top with Parmesan.

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