

## Bucatini with Oven-roasted Tomatoes & Basil



**Serves 2**

**Prep 5 mins**

**Cooking 15 mins**

**Easy**

### **Ingredients**

450g pack Red Choice Tomatoes, halved or quartered

3-4 tbsp olive oil

150g Bucatini Spaghetti

25g pack basil, leaves picked

30g Parmigiano Reggiano, shaved from the block using a vegetable peeler

Dash of balsamic vinegar (optional)

1. Preheat the oven to 220°C, gas mark 7. Put the tomatoes and garlic into a medium roasting tin, coat them in 3 tbsp oil and season generously. Roast at the top of the oven for 15 minutes or until the tomatoes are juicy and the juices are sizzling at the sides of the pan.
2. Meanwhile, cook the bucatini in boiling salted water for 9 minutes or until al dente. Reserve a cup of the cooking water, then drain. Toss the bucatini, 1 tbsp of its water, the larger basil leaves and most of the Parmigiano Reggiano into the tomato pan.
3. Serve scattered with the rest of the cheese and smaller basil leaves. Finish with a drizzle more oil and a dash of balsamic vinegar, if you like.