

Pappardelle with Cherry Tomatoes & Parmesan



Serves 4

Prep 5 mins

Cooking 15 mins

Easy

Ingredients

600g cherry tomatoes, halved
5 tbsp extra virgin olive oil
500g pappardelle pasta
50 parmesan, grated
basil leaves

1. Preheat oven to 200C/ 180C Fan/ Gas 6. Place the halved tomatoes in a large roasting tin and stir in 3 tbsp olive oil, a little salt and pepper. Pop in the oven for 15 minutes.
2. While the tomatoes are cooking, bring a large pan of salted water to the boil and cook the pasta until al dente. Then drain, reserving a little of the cooking liquid.
3. Remove the tomatoes from the oven and immediately add the pasta to the tin.
4. Toss everything together, adding a splash of the cooking liquid, 2 tbsp of olive oil. Serve into bowls, adding some grated parmesan, some black pepper and a few basil leaves to garnish the dish.