

ROASTED TOMATO PASTA

Ingredients:

1 T. extra virgin olive oil
4 large (beefsteak) tomatoes
¼ red onion, cut in wedges
3 cloves crushed garlic
1 tsp. fresh thyme, chopped
¼ tsp. kosher salt



8 oz. uncooked pasta (such as cavatappi or fusilli)

1 T. extra virgin olive oil
2 cloves minced garlic
2 T. fresh basil, chopped
½ tsp. kosher salt
¼ tsp. freshly ground black pepper
¼ c. grated Asiago cheese

Directions:

- 1) Preheat oven to 400 degrees.
- 2) Core tomatoes. Cut them in half crosswise and seed them using a small melon scoop.
- 3) Put 1 T. olive oil in a shallow roasting pan. Add tomatoes, cut side down. Arrange onion wedges, crushed garlic cloves, and thyme around the tomatoes. Sprinkle the tomatoes with salt.
- 4) Roast the tomatoes for 30 minutes. Remove the tomatoes and onions from the roasting pan and allow to cool. Peel and chop the tomatoes.
- 5) Boil the pasta until *al dente*.
- 6) Sauté the minced garlic in 1 T. olive oil for 2 minutes. Add the chopped tomatoes, roasted onions, and basil and cook for 3 more minutes. Add pasta, salt, and pepper, and toss to coat.
- 7) Serve sprinkled with Asiago.

Allegro Wine Pairing: Cabernet Franc