

Rustic Pasta with Roasted Cherry Tomatoes, Garlic and Thyme

Ingredients:

1 sweet onion, medium chop

2 pints of cherry tomatoes. A mix of varieties is nice. Buy the sweetest ones you can.

2-3 large cloves of garlic, sliced thin (I use a hand held mandoline)

A glug of good quality olive oil. I use [Frantoia](#) (alla Mario :))

A couple of sprigs of thyme, remove stems. You can use any woody herb on hand such as Rosemary or sage. Lightly chop to bruise herb.

Salt and pepper

Rustic pasta like guaranella

Parmesan or Pecorino for serving



Method:

Preheat oven to 400 degrees. Toss onion, tomatoes (halve any large ones), garlic and thyme with a good glug of olive oil (don't skimp, it's a large part of the finished sauce), salt and pepper to taste. Roast in oven for about 40 minutes. Tomatoes should have blistered and lightly charred skins. Turn oven off and leave to keep warm. Cook pasta. Stir tomato sauce and serve on top of pasta. Sprinkle with fresh grated cheese. You can easily adjust this recipe to serve as many people as you like.

www.happymouth.ca

All content and photography copyright (c) 2011 by Robert and Maureen Rose. All rights reserved.