

RECIPE | TOMATOES



# CHERRY TOMATO PASTA SALAD



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# CHERRY TOMATO PASTA SALAD



15 min

5 min  
PREP.

10 min  
COOKING



4



easy

## INGREDIENTS

- 2 dry pints Pure Flavor® Tiki Tomatoes™, quartered
- 5 cloves garlic, minced
- 1 shallot, finely sliced
- 1 lb of bow-tie pasta, cooked to package instructions
- ½ cup pasta water, reserved from cooking
- ½ cup Parmesan, grated
- ¼ cup basil, chopped
- ¼ cup olive oil

- ½ tsp oregano
- ½ tsp red pepper flakes
- Salt, to taste
- Parmesan, optional for garnish

## DIRECTIONS

- 1 Heat oil in a large skillet over medium-high heat.
- 2 Add the shallot and the garlic to the pan and cook for 2 minutes. Stir the tomatoes and then sauté for 8 minutes or until most of them have burst. Season with salt, to taste.
- 3 Combine the pasta with the reserved water, cheese, tomatoes, and spices.
- 4 Top with basil and Parmesan and serve.