



RECIPE | TOMATOES

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
⅓ 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.

PURE-FLAVOR.COM

