

PASTA FROM TUSCANY

BY: Simply Creative Chef Rob Scott

Ingredients:
servings

Yields 4 – 6

Butter for greasing

2 cups (12 ounces) red cherry or grape tomatoes, halved

2 cups (12 ounces) yellow cherry or grape tomatoes, halved

¼ cup capers, rinsed and drained

1 tablespoon extra-virgin olive oil, plus extra for drizzling

½ teaspoon kosher salt, plus extra for seasoning

¼ teaspoon freshly ground black pepper, plus extra for seasoning

½ cup Italian-style seasoned breadcrumbs

Directions:

- Place an oven rack in the center of a preheated oven to 375 degrees
- Butter an 8 x 8 inch glass baking dish and set aside
- Place the tomatoes, capers, 1 tablespoon olive oil, ½ teaspoon salt and ¼ teaspoon pepper in the prepared baking dish and toss to coat
- Sprinkle the breadcrumbs over the tomato mixture
- Drizzle the top with olive oil and bake for 30 – 35 minutes until the top is golden
- Cool for 5 minutes
- Bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender but still firm to the bite, stirring occasionally (about 8 – 10 minutes)
- Drain and reserve about 1 cup of the pasta water
- Place the pasta in a large serving bowl
- Spoon the tomato mixture onto the pasta – add the cheese and toss well
- Thin out the sauce with a little pasta water, if needed
- Season with salt and pepper, to taste
- Sprinkle with the chopped parsley and serve immediately