



## *Creamy Roasted Tomato Ricotta Pasta with Crispy Prosciutto*



6 servings



45 minutes

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### INGREDIENTS

- 1 tablespoon extra virgin olive oil
- 3 cups cherry tomatoes
- 6-10 cloves garlic, smashed
- 3 tablespoons fresh thyme leaves
- 2 tablespoons chopped fresh rosemary
- crushed red pepper flakes
- kosher salt and black pepper
- 8 slices prosciutto leave out if vegetarian
- 1/2 cup ricotta cheese
- 1 pound long or short cut pasta
- 2 tablespoons salted butter
- 1/2 cup shredded gouda cheese
- 1/3 cup grated parmesan cheese
- 1/2 cup fresh basil

### DIRECTIONS

1. Preheat oven to 425° F.
2. On a baking sheet, toss together the olive oil, tomatoes, garlic, 2 tablespoons thyme, rosemary, and a pinch each of red pepper flakes, salt, and pepper. Arrange the prosciutto on top of the tomatoes. Bake 15-20 minutes, until the prosciutto is crisp and the tomatoes are bursting.
3. Add 2/3's of the tomatoes, the garlic, and the ricotta to a food processor. Puree until smooth. Season with salt and pepper.
4. Bring a large pot of salted water to a boil. Cook the pasta according to package directions until al dente. Just before draining, remove 1 cup of the pasta cooking water. Drain.
5. In the same pot, melt together the butter and 1 tablespoon of thyme. Cook until the butter is browning, then add the tomato puree and 1/2 cup pasta cooking water, stirring until combined. Melt in the gouda and parmesan.
6. Add the pasta and remaining tomatoes to the sauce, tossing to combine. If needed, thin the sauce with a little of the reserved pasta cooking water.
7. Divide the pasta between plates. Top with parmesan, prosciutto, and fresh basil. EAT and ENJOY.