



Burst Tomato Burrata

Pasta

 2-4 servings  45 minutes

INGREDIENTS

¼ cup olive oil

6 garlic cloves, minced

1/2 teaspoon dried basil

¼ teaspoon crushed red pepper flakes, plus more for sprinkling

3 cups cherry or grape tomatoes
kosher salt and pepper

½ pound pasta, like spaghetti or bucatini

¼ cup chopped fresh basil, plus more for sprinkling

8 ounces burrata cheese

parmesan cheese, for topping

DIRECTIONS

1. Heat the olive oil in a large skillet over medium-low heat. Add in the garlic, dried basil and red pepper flakes, cooking for 1 to 2 minutes. Add in the tomatoes with a big pinch of salt and pepper and toss them in the oil. Let the tomatoes cook for 20 to 25 minutes, until they begin to burst. Keep an eye on the skillet and low the heat if needed - if the tomatoes aren't bursting, you can increase the heat just a bit too.
2. While the tomatoes burst, bring a pot of salted water to a boil and cook the pasta.
3. Once the pasta is done, drain it and add it directly to the skillet. Toss the mixture a few times so all the noodles are coated. Turn off the heat and toss in the fresh basil. Add in the burrata cheese, either in pieces or one large ball, and mix it in as much as you'd like (or as little!). Taste the pasta and add in more salt and pepper if needed.
4. Serve immediately, top with parmesan cheese, more fresh basil and red pepper flakes.