

SUPER SIMPLE CREAMY TOMATO PASTA

Serves 4

Ingredients

2 tbsp olive oil
1 red onion
3 cups cherry tomatoes
2 medium red peppers
5 garlic cloves, leave whole
1 tsp mixed dried herbs
Salt & pepper to taste
Handful fresh basil leaves
½ cup cream
300g Fatti's & Moni's Bellissimo Linguine 100% Durum Wheat

To garnish:

Fresh Basil
¼ cup parmesan, shavings

Method:

1. Preheat the oven to 200°C.
2. Chop the red pepper and the red onion into large chunks.
3. Add the red pepper chunks, onion, whole garlic cloves and cherry tomatoes varying onto a baking tray. Drizzle with olive oil and top with a sprinkle of dried herbs, salt and pepper.
4. Mix together with your hands to ensure all the veggies are evenly coated.
5. Spoon about a cup of the roasted cherry tomatoes off the tray and set aside for later.
6. Spoon the rest of the roasted ingredients into the blender. Add a handful of basil leaves and blitz to form a puree. Add the cream and adjust the seasoning, to taste. Blitz for another 10 seconds to blend well.
7. To cook the pasta, bring a medium/large pot to the boil, filled halfway with salted water.
8. Add a tablespoon of oil and the Fatti's & Moni's Bellissimo Linguine to the water and cook uncovered, until al denté, 7 – 8 minutes. Stir a few times during cooking to prevent the pasta sticking to one another.



9. Drain the pasta and add back to the pot.

10. Pour the creamy tomato-based sauce over the pasta and mix well. Add the blistered cherry tomatoes and allow to heat through on a low temperature.

11. Serve four portions of pasta and garnish each bowl with parmesan shavings and fresh basil leaves. Serve and ENJOY!!