



Roasted Tomato and Garlic Spaghetti

Prep: 5 mins
Cook: 25 mins
Total: 30 mins
Servings: 8 children and 1 adult

Ingredients

- 500g cups cherry tomatoes, rinsed and patted dry
- 5-6 cloves of garlic, minced
- 2 tbsp olive oil for the tomatoes
- 2 tbsp olive oil for the sauce
- Juice of 1 lemon
- 2 tablespoons of tomato paste
- Salt and pepper
- Approximately 1/2 cup reserved pasta water
- 350g spaghetti
- Handful of fresh basil, chopped

Method

1. Preheat oven to 220°C.
2. In a bowl, mix the tomatoes with the garlic, oil, and season with salt and pepper. Transfer to a baking dish.
3. Roast tomatoes and garlic for 20 minutes, turning every 5 minutes.
4. Cook your pasta according to directions. Before draining pasta, reserve 1/2 cup of the pasta water.
5. In a pan over medium- low heat, add olive oil, lemon juice, tomato paste, and salt and pepper. Stir to combine, then pour in 1/4 cup pasta water, reserve the remaining 1/4 cup in case you need it. Cook for 1-2 minutes.
6. Stir in the roasted tomatoes and all of the juices/oil from the pan. Cook for 1 minute, then add to the spaghetti and basil.
7. Add extra pasta water as needed to thin out the sauce.