



fit to a tee

CHERRY TOMATO SAUCE

INGREDIENTS:

- 1 pint cherry or grape tomatoes
- 4-6 garlic cloves, minced
- 3 TBLS extra virgin olive oil (EVOO)
- 1 TSP Diamond Crystal Salt (or ½ tsp table salt)
- Pinch of red pepper flakes (or to taste)
- ¼ cup freshly grated parmesan cheese
- 2-3 TBLS chopped fresh basil

DIRECTIONS:

1. Preheat oven to 350°
2. Add all the ingredients to a small sheet pan
3. Bake for 20 minutes. Smash any tomatoes that have not burst
4. Stir and continue to bake for 5 minutes
5. Stir with 2-4 TBLS of pasta water and toss with spaghetti
6. Add grated parmesan cheese and chopped basil