



# Cherry Tomato Pasta

3-4 servings

## INGREDIENTS

- 8 Oz pasta
- 3 Tbsp olive oil
- 2 Pints cherry tomatoes
- 2 Cloves garlic, minced
- 1 Tbsp balsamic Vinegar
- 1/4 Cup pasta water
- Salt and pepper, to taste
- Optional: 1/2 cup parmesan cheese and fresh basil

## DIRECTIONS

1. Cook the pasta. Before draining, save 1/4 cup pasta water.
2. Heat 2 Tbsp olive oil in a large skillet over medium high heat. Add tomatoes, making sure they are not touching. Cook for 3-4 minutes until blistered, shaking the pan to rotate the tomatoes. Turn off the heat and drizzle with the balsamic vinegar. Add salt and pepper to taste. Remove tomatoes from pan.
3. Heat 1 Tbsp olive oil over medium low heat in same pan. Add garlic and cook 1 minute. Deglaze the pan with 1/4 cup pasta water, scraping the pan with a spoon to release the flavor of the tomato juices. Turn off the heat.
4. Add pasta to pan. Can add in parmesan cheese and fresh basil!



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This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). USDA is an equal opportunity provider and employer. In Vermont, SNAP is called 3SquaresVT. It can help low income people buy foods for a better diet. We can help you apply. Contact the Vermont Foodbank at 855-855-6181 or text VFBSNAP to 85511.