

## Burst Cherry Tomato Pasta

Ingredients	Instructions
<ul style="list-style-type: none"><li>• ounces spaghetti</li><li>• ¼ olive oil, plus more for pasta</li><li>• 2 pints cherry tomatoes</li><li>• 3 garlic cloves, thinly sliced</li><li>• ¼ teaspoon red pepper flakes</li><li>• 1 teaspoon kosher salt</li><li>• ½ teaspoon black pepper</li><li>• 1 ounce shaved parmesan cheese</li><li>• Chopped basil, parsley or chives</li></ul>	<ul style="list-style-type: none"><li>• Cook the spaghetti until al dente according to package instructions</li><li>• Heat 1/4 cup olive oil in a large skillet over medium heat. Add the tomatoes and stir them around frequently. After 3-4 minutes, the skin of some of the tomatoes will start to split. Use the back of a wooden spoon or a potato masher to carefully press them down, helping them burst.</li><li>• Add the garlic, red pepper flakes, salt and pepper to the skillet, and continue cooking for a few more minutes until the tomatoes turn a bit saucy but are still very chunky.</li><li>• Stir in the pasta coating in the tomatoes.</li><li>• Then add the Parmesan.</li><li>• Divide into serving plates or bowls and top with chopped fresh herbs</li></ul>