

Cherry Tomato Pasta

Yield: Serves 4.

Prep Time: 30 minutes Total Time: 30 minutes

Ingredients:

1 pound pasta (I like whole wheat spaghetti.)

2 pints (1 quart) ripe cherry tomatoes

2 Tablespoons olive oil

3 or 4 cloves garlic, minced

1/2 onion, diced

1/2 cup dry white wine

1/4 Cup fresh basil, chopped

Salt and pepper

Optional spice add-ins: Red pepper flakes, dried marjoram, dried oregano, all to taste.

Directions:

- 1) Get a large pot of boiling salted water going for the pasta.
- 2) Mince the garlic and chop the onion and basil.
- 3) In a large, wide pan add the olive oil over medium high heat along with the onions and garlic. Cook for a minute or two.
- 4) Wash all the cherry tomatoes and add them to the hot pan (no need to peel or core them).
- 5) Cook for 10-15 minutes until tomatoes start to break down. Use a fork or a spatula to mush the tomatoes down even further.
- 6) Add a pinch of salt and pepper along with any other spices you might want and let the tomato sauce continue to simmer until thick, about 15-20 more minutes. Stir occasionally.
- 7) Start cooking pasta when sauce is pretty thick.
- 8) Add white wine and use the extra liquid to scrape up any bits of sauce stuck to the pan. Add basil as well and stir to combine. Turn heat down to low. If sauce gets too thick at this point, add a bit of pasta water to the sauce.
- 9) When pasta is done, pull it out with tongs and add it to the sauce immediately. Don't drain the pasta.
- 10) Stir pasta in with sauce and serve immediately with parmesan cheese.