



mezzì paccheri con pomodorini cilegia alla marinara

MEZZI PACCHERI
WITH CHERRY TOMATO
MARINARA SAUCE
25 minutes | 4 servings

Fine sea salt

- 5 tablespoons extra-virgin olive oil
- ¼ teaspoon red pepper flakes
- 1 garlic clove, finely chopped
- 2 pints cherry tomatoes, halved
- ½ cup finely chopped flat-leaf parsley
- 1 pound mezzì paccheri or rigatoni

Bring a large pot of salted water to a boil.

In a large skillet, combine oil, red pepper flakes and garlic; heat over medium-high heat until oil begins to bubble. Add tomatoes, parsley and 1 teaspoon salt. Cook, stirring occasionally, until tomatoes

are warmed through, about 3 minutes. Remove pan from heat and partially cover to keep warm.

If using paccheri, reduce pasta cooking water to a low boil and cook pasta, stirring occasionally, until al dente (if using rigatoni, cook at a rolling boil).

Reserving ½ cup of the pasta cooking liquid, drain pasta and transfer to a large serving bowl. Add reserved ½ cup pasta cooking liquid to skillet with tomato mixture; over high heat, cook, stirring, 1 minute. Add sauce to pasta and toss to combine well. Adjust seasoning to taste. Serve immediately.