

# Pasta with 15-Minute Burst Cherry Tomato Sauce



## Ingredients

- 450gr pasta

- Kosher salt
- 5 tablespoons of olive oil
- 2 large garlic cloves, finely chopped
- about 800 gr cherry tomatoes
- 1/2 teaspoon freshly ground black pepper
- Pinch of sugar
- 20 gr coarsely chopped fresh basil
- Freshly grated Parmesan (for serving)

## Method

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente; drain and transfer to a large bowl.
2. Meanwhile, heat oil in a 12" skillet or wide heavy saucepan over medium-high. Add garlic, then tomatoes, pepper, sugar, and 1 tsp. salt. Cook, stirring occasionally, until tomatoes burst and release their juices to form a sauce, 6–8 minutes.
3. Toss pasta with tomato sauce and basil. Top with Parmesan.

## Notes

- Can add pre-cooked meats at the last step as well

---

Revision #1

Created 2021-07-15 15:42:05 UTC by Timothy

Updated 2021-07-15 15:51:31 UTC by Timothy