

FRANCO'S CHERRY TOMATO AND BASIL SAUCE

“Ripe Campari or cherry tomatoes burst open in warm olive oil to create a silky, sexy sauce”

Franco Contaldo

Spaghetti con pomodorini Ciliegini freschi saltati

Ingredients

1 pound Spaghetti or home-made gnocchi

¼ cup extra virgin olive oil

1 large garlic clove, sliced

2 pints cherry tomatoes (whole) or Campari tomatoes, quartered

1/2 teaspoon freshly ground black pepper

10-12 whole fresh basil leaves

1 lemon cut in half

Freshly grated Pecorino (for serving)

Heat oil in a large skillet over medium-high.

Add garlic, then tomatoes, pepper, and 1 tsp. salt.

Cook, stirring occasionally until tomatoes burst and release their juices to form a sauce (about 6–8 minutes) add basil leaves.

Keep of low simmer until pasta is done

Prepare pasta or gnocchi in a large pot of boiling salted water. When cooked, drain and add immediately to pasta sauce. Return burner to medium high heat and stir to coat. Serve piping hot with a slash of lemon and grated pecorino

