

# Roasted Tomatoes and Goat Cheese Orecchiette

*Serves 4:*

## Ingredients

2 pounds cherry tomatoes, preferably heirloom  
6 to 8 garlic cloves  
fresh thyme sprigs  
pinch of red pepper flakes  
extra virgin olive oil  
kosher salt and freshly ground black pepper  
1 pound orecchiette pasta  
4 ounces goat cheese, crumbled  
1/4 cup fresh basil leaves

## Preparation

Preheat oven to 400 degrees.

Rinse tomatoes and halve or quarter them depending on size--the should be about the same size.

Spread out in a single layer on a baking sheet or casserole.

Finely chop several cloves of garlic and sprinkle them among the tomatoes.

Nestle in sprigs of fresh thyme and add a pinch of red pepper flakes.

Drizzle all with extra virgin olive oil, kosher salt and freshly ground black pepper.

Place pan in oven and roast for 10 to 15 minutes, tossing midway.

Remove thyme sprigs when done.

Bring a large pot of water to boil, add a small handful of sea salt--the water should taste salty.

Cook the orecchiette until al dente.

Drain pasta, reserving 1 cup of pasta water, and return pasta to pot.

Mix roasted tomatoes and garlic in with pasta.

Add crumbled goat cheese and toss together, adding some pasta water, if necessary, to create the sauce.

Top with freshly chopped basil leaves and season with freshly ground black pepper.

Taste and adjust salt if needed, as the goat cheese is already salty.