

Italian pasta with cherry tomatoes

25–30 Min

Preparation

1 Cooking pasta:
Bring a large saucepan of salted water to the boil and cook the pasta al dente according to the instructions on the packet.
Then drain, reserving a small cup of the pasta water, and set the pasta aside.

2 Preparing the cherry tomatoes:
Cut the cherry tomatoes in half.

3 To make the sauce:
Heat the olive oil in a large frying pan over a medium heat.
Add the halved cherry tomatoes and 1 tbsp of Kotányi Little Italy. Simmer for about 5–7 minutes until the tomatoes are soft and a light sauce has formed.

4 Combining the pasta and sauce:
Add the cooked pasta to the pan and mix everything together well. If the sauce is too thick, add a little of the pasta cooking water you've set aside.
Season to taste with salt and pepper.

5 To serve:
Arrange the pasta on two plates and sprinkle with grated Parmesan.
Garnish with fresh basil leaves.

Ingredients 2 Portions

= Kotányi Produkte

250 g	Spaghetti or other pasta of your choice
250 g	Fresh cherry tomatoes
4 tbsp	Olive oil
1 tbsp	Little Italy
2 tbsp	Grated Parmesan (optional)
	Fresh basil leaves (for garnish)
	Salt & pepper (to taste)