

Baked Tomato Spaghetti

Category: Pasta

Servings: 4

Rating: 10

Source: Sunset, Sept '89

Description:

As an option, add a few slice of pancetta (chopped coarsely) and 1/2 cup of shallots to the tomatoes during roasting. The pancetta adds a nice rich flavour and the shallots flavour and texture.

Ingredients:

roma tomato	12 medium firm ripe
garlic	3-6 cloves minced
parsley	1/2 cup chopped
olive oil	1/2 cup
spaghetti	1 pound dry
butter, unsalted	2 tablespoon at room temp
basil	1/2 cup fresh whole leaves
parmesan cheese	grated

Instructions:

Cut the tomatoes in half lengthwise and set them cut side up in a pan. Sprinkle lightly with salt and pepper. Mix garlic, 1/3 c parsley, and 2 T olive oil. Pat the mixture over the cut side of the tomatoes and drizzle them with 2 T oil. Bake in a 425° oven until browned on top, about 60 minutes. Remove and discard most of the skins from 4 tomato halves and coarsely mash them. Combine them with butter, the remaining parsley and oil, and basil in a warm serving bowl. Add pasta and mix. Add the baked tomatoes and pan juices and gently mix adding salt, pepper, and cheese to taste.