

## Tomatoes with Pasta



### Ingredients:

- 1 cups cherry tomatoes, cut in half
- 2 cloves garlic, chopped
- 2 tablespoon olive oil
- 1 tablespoon balsamic vinegar
- 1/2 teaspoon dried basil or 1 teaspoon fresh, chopped
- 1/2 teaspoon oregano
- salt and freshly ground pepper to taste
- 1/2 pound pasta, cooked according to directions
- 4 teaspoons cracked black pepper
- 1/4 cup grated Parmesan cheese as desired

### Directions:

1. Preheat oven to 425 degrees.
2. Place the tomatoes on a foil lined pan. Place in the oven for 10 minutes. Add the garlic to the pan and cook for 5 more minutes.
3. Meanwhile, prepare pasta according to the package instructions.
4. In a small cup, combine the olive oil and balsamic vinegar, basil, and oregano. Set to the side.
5. In a large bowl, combine cooked pasta and tomatoes (and any pan juices), and vinegar mixture to the pasta and toss to combine.
6. Garnish with cheese and cracked black pepper.

Makes 2 servings.



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