

Pasta with Cherry Tomatoes and Tomato Sauce

Ingredients:

1. 250 Grams of twists pasta
2. 3 Cloves of garlic
3. A handful of cherry tomatoes
4. 15 fresh leaves of basil
5. Olive oil
6. Salt and pepper
7. $\frac{3}{4}$ cups of tomato paste
8. 1 $\frac{1}{2}$ cups tomato sauce

Directions:

1. Slice cherry tomatoes diagonally
2. Using a garlic crusher, crush garlic cloves
3. Finely chop basil leaves
4. In a pan on medium heat, add 2 tables spoons of olive oil, crushed garlic, most of the basil leaves (leave some to sprinkle fresh onto final product), slices cherry tomatoes, tomato sauce and stir for 15–20 minutes until the color changes to a slightly darker shade of red.
5. Meanwhile, boil hot water, adding a pinch of salt and a tablespoon of olive oil into the mixture, when water boils vigorously, add pasta and boil until al dente.
6. After both the pasta and the tomato sauce are ready, serve in a bowl and toss pasta until tomato sauce is well incorporated. Sprinkle remaining chopped basil leaves and serve warm.

