

More than 1 hour

Serves 4

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Ingredients:

- 2.5kg ripe salad tomatoes, quartered
- Salt and milled pepper
- ¼ cup (60ml) olive oil
- ¼ cup (60ml) balsamic vinegar
- 3 Tbsp (45ml) brown or white sugar
- 5 cloves garlic, sliced
- ½ punnet (10g) fresh thyme or origanum, leaves picked

For serving:

- 1 packet (500g) PnP tagliatelle nests
- A few parmesan shavings
- Handful fresh basil leaves

COOK'S NOTE

Jazz up with olives, anchovies
or capers, if you like.

Method:

1. Preheat oven to 160°C.
2. Arrange tomatoes in a single layer on two baking trays (take care not to overcrowd the trays).
3. Season, drizzle with oil and balsamic vinegar.
4. Sprinkle with sugar, add garlic and herbs.
5. Roast for 50-70 minutes or until tomatoes have gone soft and slightly caramelised.
6. Meanwhile, cook pasta according to packet instructions.

7. Toss tomatoes and pan juices with pasta.
8. Garnish with parmesan shavings and basil just before serving.