

At the table

Good food. Shared often.



Roasted tomato rigatoni

01 Gather the ingredients

For two: 180 g rigatoni, 300 g cherry tomatoes, 2 tbsp olive oil, 1 garlic clove, a handful of basil and 30 g grated parmesan. Season to taste.

02 Roast and cook

Toss the tomatoes with oil and sliced garlic. Roast at 200 C for about 20 minutes, until soft. Cook the pasta according to the packet and reserve a small cup of cooking water.

03 Bring everyone to the table

Mix the pasta with the roasted tomatoes. Add a splash of cooking water, basil and parmesan. Serve straight away. Contains wheat and dairy; adapt ingredients to your needs.