

Tomato Confit Pasta



What You'll Need:

Tomato confit
Olive oil
Salt and pepper
Red pepper flakes
1 lb. pasta
Fresh basil
Grated parmesan or pecorino cheese

What You'll Do:

1. Boil the pasta in salty water.
2. Heat olive oil in a pan and add confit tomatoes and tomato oil that comes with them. Season with salt, pepper, and red pepper flakes and sizzle for a few minutes until tomatoes are heated through and start to break down a bit. At this point, it's up to you if you want to create a chunky sauce or if you want to break the tomatoes down fully. Either way, she's tasty!
3. Strain pasta and toss directly into the pot with confit. Add more oil if needed to coat the pasta. Serve with fresh basil and grated cheese.