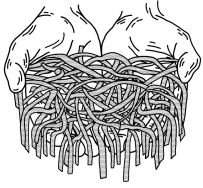


Real Pasta



# Slow Cooked Cherry Tomato Spaghetti

Recipe from  
Real Pasta

A tasty, easy dish perfect  
for a light lunch or dinner!

Prep time: 5-10 min

Cook time: 25-30 min

Serves: 2-3

## Method

- Pop both punnets of cherry tomatoes in a small pot, glug the olive oil in about three turns of the pot should do.
- Season generously with salt & pepper, drop the herbs in and bring the heat to low.
- Leave the tomatoes to cook down slowly over 15 mins or so until most of them have lost their shape and theres a nice bit of tomato-y juicy goodness of a sauce forming
- When tomatoes are looking ready, remove what's left of the sprigs of rosemary/thyme
- Put on a pot of salted water and boil ya Angelhair for 3 - 4 mins
- Drain the pasta, add to the cherry tomatoes and stir through well
- Finish with a generous fresh grating of parmesan and adjust salt & pepper if needed

## Ingredients

- 500g Cherry Tomatoes
- 1 sprig fresh rosemary
- 2 sprigs fresh thyme
- 1 pkt Real Pasta Angelhair
- Olive oil
- Salt
- Pepper
- Parmesan



"When you can't quite  
be bothered putting  
much effort in but still  
want to eat something  
delicious, this is the one!"

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