

Summer Tomato Pasta

Ingredients

1 lbs fusilli pasta, dried
6 Tbl butter, cubed
2 Tbl vinegar, balsamic
1¼ lbs cherry tomatoes, mixed
Olive oil, extra virgin
Parmesan cheese
1 bunch mixed soft fresh herbs (like green & purple basil, marjoram
Flat leaf parsley, thyme tips, oregano, (leaves picked and a few baby leaves
reserved,
The rest roughly chopped.
Sea salt, ground black pepper

Directions

Boil water in a pan over heat and add pasta and salt. Place metal bowl over water and add butter, balsamic vinegar and chopped herbs to the bowl, warm until butter has melted. Squeeze in the tomatoes, season with salt/pepper, then remove from pan.

When pasta is cooked, drain in colander, reserving some of the cooking water. Tip the pasta into the bowl with tomatoes and stir in sauce. Drizzle with glug of EVOO, loosen with reserved cooking water if needed. Serve with garnish of grated parmesan and reserved herb leaves. Great with some black olives thrown in.