



Roasted Tomato Spaghetti

with Cheesy Breadcrumbs



20-30min



4 Servings

What better way to celebrate tomatoes than by serving them up two ways—just like we did in this pasta dish. Sweet grape tomatoes are roasted in the oven until bursting, and vibrant vine-ripe tomatoes are tossed with oil and basil to create a quick fresh salsa. A sprinkling of cheesy Parmesan breadcrumbs adds a layer of crunch.

What we send

- tomatoes on the vine
- grape tomatoes
- garlic
- fresh basil

What you need

- kosher salt & ground pepper
- olive oil

Tools

- 2 rimmed baking sheets
- colander
- large pot

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

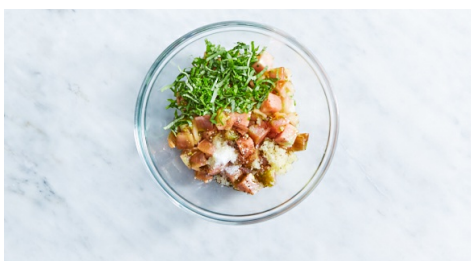
Nutrition per serving

Calories 820.0kcal, Fat 32.0g, Proteins 23.0g, Carbs 117.0g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Bring a large pot of **salted water** to a boil. Cut **roll** crosswise into ¼-inch slices, then break into ¼-inch pieces to make coarse breadcrumbs. Finely grate **Parmesan**.



4. Make fresh tomato salsa

Cut **vine-ripe tomato** into ½-inch pieces. Pick **basil leaves** from stems. Stack basil leaves, roll up tightly, then thinly slice crosswise into ribbons. Peel and grate **1 large garlic clove** into a medium bowl. Add vine-ripe tomatoes and basil to bowl with garlic; toss with **2 tablespoons oil, 1 teaspoon salt, and a few grinds pepper**.



2. Roast grape tomatoes

On a rimmed baking sheet, toss **grape tomatoes** with ¼ cup oil, 1 teaspoon salt, and a few grinds pepper. Roast in upper third of oven until tomatoes are bursting and charred in spots, 15-20 minutes.



5. Cook spaghetti

Add **spaghetti** to boiling water and cook, stirring occasionally, until al dente, about 8 minutes. Reserve ½ cup **pasta water**, then drain spaghetti and return to pot.



3. Toast breadcrumbs

Meanwhile, on a 2nd rimmed baking sheet, toss **breadcrumbs** with **2 tablespoons oil and half of the Parmesan**; season to taste with **salt and pepper**. Toast in lower third of oven, tossing halfway through, until golden-brown and crisp, 7-12 minutes (watch closely as ovens vary).



6. Finish & serve

Toss **spaghetti** with **roasted tomatoes and their oil, reserved pasta water, and remaining Parmesan** (tomatoes should just coat pasta, but not be saucy). Season to taste with **salt and pepper**. Serve **spaghetti** topped with **fresh tomato salsa, half of the breadcrumbs, and a drizzle of olive oil**. Serve **remaining breadcrumbs** alongside for sprinkling. Enjoy!