



by Michelle

The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Tagliatelle with Sun Gold Cherry Tomatoes and Homemade Ricotta

Serves 2

1 cup sun gold cherry tomatoes, washed and left whole
1 tablespoon extra virgin olive oil
4 twigs of fresh oregano
½ teaspoon sea salt
1.3 cup fresh peas, shelled volume - par-boiled
1/3 cup extra virgin olive oil
2 clove of garlic, slivered
2 tablespoons fresh oregano, leaves picked
¼ cup homemade ricotta

150g dry pasta

Preheat oven to 425°F

Place tomatoes in a shallow baking dish, sprinkle with oregano twigs and 1 tablespoon of olive oil.

Place in oven for 10 minutes

Prepare pasta according to manufacturer's instructions.

While pasta is cooking, heat olive oil in a large skillet over medium high heat.

Add garlic and peas and sauté for two minutes.

Remove from heat then add cooked pasta and roasted tomatoes.

Toss well and plate.

Garnish with homemade ricotta and oregano leaves.

THE LOVE: If you don't have homemade ricotta on hand make something else! I'm kidding... substitute the best commercial ricotta you can find.