



JERNEJ KITCHEN

CREAMY TOMATO RICOTTA PASTA

Creamy Tomato Ricotta Pasta is a simple and tasty midweek dinner recipe. The sauce is luscious and creamy yet light and perfect for the whole family.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 10 | MINUTES |
| ROAST AND COOK: | 40 | MINUTES |
| TOTAL TIME: | 50 | MINUTES |

CREAMY TOMATO RICOTTA PASTA

350 g (12.3 oz) small tomatoes (Lušt)

200 g (7 oz) cherry tomatoes (Lušt)

1 tbsp olive oil, for tomatoes

1 tsp salt

300 g (10.5 oz) pasta like Fusilli or Penne

1 tbsp olive oil, for sauce

1 tbsp butter

1 onion

6 garlic cloves

1 handful basil

180 g (6.3 oz) ricotta

1 tbsp parmesan cheese, freshly grated, to serve

TOOLS AND EQUIPEMENT

large baking sheet

pot

pan

blender or immersion blender

kitchen knife

cutting board

PREPARATION

Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F. Prepare a large baking sheet.

ROAST THE TOMATOES

Cut the larger tomatoes in half and add to a baking sheet. Add the cherry tomatoes. Drizzle with olive oil and season with black pepper and salt. Toss to combine and place in the oven. Roast for 30 minutes at 210 °C / 410 °F.

COOK THE PASTA

While the tomatoes are roasting. Cook the pasta according to the package instructions. Before draining, reserve 250ml (1 cup) of pasta cooking water.

SAUCE

Place a large pan over medium heat. Add the olive oil and butter. When the butter melts, add diced onion and thinly sliced garlic. Cook for 6 minutes over low heat, stirring occasionally for the vegetables to soften. Add the roasted tomatoes with all the juices and a handful of basil. Cook for 10 minutes, then transfer to a blender (or use an immersion blender). Add ricotta and, optionally, another leaf of fresh basil. Mix in 100ml (1/2 cup) of reserved pasta water into a smooth sauce. Pour the sauce back into a pan, add the pasta, and toss it to combine. Pour in additional pasta water if needed.

SERVE

Sprinkle Parmesan cheese over the pasta. Divide the pasta