



PASTA AL FRESCO

DIFFICULTY **EASY** ♦ PREP TIME **10 MINS** ♦ COOKING TIME **15 MINS** ♦ SERVES **4**

220 g pasta, uncooked
400 g cherry tomatoes, halved
1 handful fresh basil, roughly torn
a generous glug of olive oil
2 garlic cloves, crushed
freshly ground salt and pepper, to taste
Parmesan shavings, to serve

Cook the pasta according to the packet instructions.

While the pasta is boiling away, put the cherry tomatoes, torn basil, olive oil, garlic, salt and pepper in a large bowl, stirring to coat the ingredients in the oil. Set aside. (this can be done a few hours in advance – it really brings out the flavours if you do!).

Once the pasta is cooked, drain off the excess water, add the warm pasta to the tomato mixture and stir through. Grate a generous amount of Parmesan over before serving.

