



Basil and Cherry Tomato Angel Hair Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- ¼ cup extra virgin olive oil
- 2 cloves peeled garlic
- 1 teaspoon hot red pepper flakes (if you don't like it spicy, use regular red pepper flakes)
- 2 pints cherry tomatoes, cut in halves (to make the dish more interesting, use one pint of red, one pint of yellow tomatoes)
- 5 large basil leaves (or more to taste)
- Salt to taste
- 1 package angel hair pasta
- ½ cup Pecorino Romano cheese

Instructions

1. Heat olive oil in a skillet. Peel and gently press the garlic. Add garlic and pepper flakes to the skillet.
2. Cut the cherry tomatoes in half and tear the basil into small pieces. Add the cherry tomatoes and basil. Simmer for five minutes. Season with salt. Discard the garlic cloves.
3. Cook the pasta according to package directions. Drain and toss with the sauce. Garnish with freshly-grated Pecorino Romano.

Yummy :)