

Treasure Barrel

Roasted Tomato and Garlic Ricotta Pasta Recipe

10 min Prep time	**30 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Roasted Tomatoes and Garlic

- [ ] 2 pints (about 4 cups) cherry or grape tomatoes
- [ ] 1 whole head of garlic
- [ ] 1 small red onion, thinly sliced
- [ ] 3 tablespoons extra-virgin olive oil
- [ ] 1 teaspoon dried oregano
- [ ] Salt and freshly ground black pepper, to taste

For the Pasta and Sauce

- [ ] 1 pound of your favorite pasta (like rigatoni or fusilli)
- [ ] 1 1/2 cups whole milk ricotta cheese
- [ ] 1/2 cup grated Parmesan cheese, plus more for serving
- [ ] A handful of fresh basil leaves, torn
- [ ] Red pepper flakes, optional, for a little heat

Instructions

1. First, let's get the oven ready. Gently preheat it to 400°F (200°C). Find your favorite sheet pan—mine is a nice heavy one that won't warp. Slice the top quarter-inch off the head of garlic to expose the cloves. Now, scatter your cherry tomatoes and sliced red onion across the pan. Nestle the head of garlic, cut-side up, among them. Drizzle everything with that lovely olive oil, then sprinkle generously with oregano, salt, and pepper. Use your hands to gently toss everything together, making sure it's all lightly coated. It already smells so good.

2. Slide the pan into the hot oven and let it roast for about 30 minutes. This is the magical part. You'll want to watch for the tomatoes to burst and become tender, and the onion slices to soften and caramelize at the edges. The garlic should be soft and fragrant. The whole kitchen will fill with the most comforting, beautiful aroma. While everything is roasting away, you can bring a large pot of salted water to a boil for your pasta. It's a nice, peaceful moment of waiting.

3. Once the water is at a rolling boil, add your pasta and cook it according to the package directions until it's al dente—tender with just a slight bite. Just before you drain it, be sure to scoop out about a cup of the starchy pasta water. This stuff is liquid gold for your sauce! By now, your tomatoes and garlic should be perfectly roasted. Carefully remove the pan from the oven. Let the garlic cool just enough so you can handle it, then squeeze the softened, sweet cloves out of their skins and onto the pan. Use the back of a fork to mash the garlic and burst tomatoes together into a rustic, chunky sauce. It's okay if it's not perfectly smooth; the texture is part of its charm.

4 In a large bowl, spoon in the ricotta and Parmesan cheese. Add the hot roasted tomato and garlic mixture directly from the pan into the bowl. Stir everything together until the ricotta starts to melt into a creamy, pink-hued sauce. Drain your cooked pasta and immediately add it to the bowl. Toss gently to coat every piece of pasta in that luscious sauce. If it seems a little thick, add a splash of your reserved pasta water until it reaches the perfect consistency. Finally, stir in the torn fresh basil. Serve it right away in warm bowls with an extra sprinkle of Parmesan on top. Just beautiful.

Nutrition per serving

580 kcal	25 g	70 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- Don't be afraid to let the tomatoes get a little bit of color on them in the oven. Those slightly browned, caramelized spots are where so much of the deep, sweet flavor comes from. It adds a lovely rustic quality to the finished sauce.
- The quality of your ricotta really matters here. Look for a brand that is thick and creamy, not watery. If your ricotta seems a bit wet, you can let it drain in a fine-mesh sieve for about 30 minutes before using it to ensure your sauce is rich and not watery.
- This recipe is a great way to use up summer tomatoes, but it works year-round. In the winter, when tomatoes aren't at their peak, roasting them is the perfect way to concentrate their flavor and bring out their natural sweetness. And for more kitchen ideas, check out our latest articles.