

## GUASTELLO'S VILLAGE MARKET

# Pasta with Creamy Cherry Tomato Sauce

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Serves 2 to 4

### Ingredients

2 tablespoons extra-virgin olive oil  
2 pints cherry or grape tomatoes, preferably mixed colors  
3/4 teaspoon kosher salt, plus more to taste  
4 anchovy fillets, minced  
2 garlic cloves, minced  
1/4 teaspoon red pepper flakes  
1 cup Half-and-Half  
8 ounces short-shaped pasta (such as penne, fusilli, or cavatappi)  
Fresh herbs, for serving (such as basil, mint, or oregano)

### Instructions:

Set a large pot of water on the stove over high heat to come to a boil. When it starts to simmer, season it with salt (I estimate 1 tablespoon kosher salt per 1 quart water).

While that's heating up, make the sauce. Set a very large skillet over medium-high heat. Add the olive oil and when it's very hot, add the tomatoes. They should sizzle and hiss. Season them with salt and stir so all the tomatoes are coated in oil. Cook for about 5 minutes, until the tomatoes are starting to char in places, split at the skins, and release their juices.

Add the minced anchovies, garlic, and red pepper flakes. Stir. Cook for about 1 minute until the garlic is fragrant. Add the half-and-half, stir, and lower the heat to medium. Bring the liquid to a simmer and cook for 5 to 10 minutes, until the sauce has reduced to the consistency of thick cream.

When your water is boiling, add the pasta, and cook for 8 to 10 minutes, or until al dente. If your sauce is waiting on the pasta, you can put it on the lowest heat possible just to keep it warm or cut the heat altogether.

As soon as the pasta is ready, drain it, then add it to the sauce. If you cut the heat earlier, turn it back on to low and toss until the pasta is completely coated. Taste and adjust the salt and red pepper accordingly. Serve hot, with fresh herbs sprinkled on top.

***Credit: food52.com***