





SIMPLE ROASTED TOMATO & SMOKEY CHILI SPAGHETTI

 VEG  45 mins  4-6



Ingredients

- 500g spaghetti
- 4 punnets cherry tomatoes (half cut in half, half left whole)
- 4 cloves garlic, thickly sliced
- ½ tsp dried chili flakes (add more if you like it spicy)
- 1½ tbs smokey paprika
- Sea salt
- Extra virgin olive oil
- Fresh basil leaves for garnish
- Shaved parmesan (optional)



Method

1. Place the tomatoes, garlic, chili flakes, smokey paprika, a large pinch of sea salt and a generous glug of olive oil onto a paper lined baking tray. Place in the oven and roast for 45 minutes at 200 degrees celsius.
2. Meanwhile, cook your spaghetti as per packet instructions.
3. Remove the tomatoes from the oven and squash them with a fork, ensuring the garlic pieces get squashed into the tomatoes.
4. Toss the pasta through the tomato sauce and serve immediately with freshly shaved parmesan, cracked black pepper, fresh basil leaves and a drizzle of extra virgin olive oil. Super simple, super delicious!

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