

The Singing Chef - Andy LoRusso

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Orchetta Pasta with Roasted Garlic & Vine ripe Roma Tomatoes in a mild Gorgonzola Cream Sauce

Serves

6-8

Ingredients

1 lb Orchetta pasta

1 cup of gorgonzola cheese

6 vine ripe Roma tomatoes, cut into quarters

4 garlic cloves, roasted

1 pint heavy cream or half & half

Salt

Fresh ground black pepper

Red pepper flakes or dried chili peppers (optional)

Extra virgin olive oil

1/2 cup basil, chiffonad

1/2 cup Italian parsley, chopped

Preparation Instructions

Cut and prepare the tomatoes and garlic, drizzle with olive oil, salt and pepper. Put into a 350 oven to roast until done. In a saucepan, whisk the cream on high heat until almost bubbling, lower the heat, add the gorgonzola cheese and whisk until smooth. Season with salt and black pepper. cook the pasta al-dente.