

# 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.