

Salt and Serenity

Blistered Tomato and Spaghetti Caprese

Serves 4

2 pints grape or cherry tomatoes

¼ cup extra virgin olive oil

1 teaspoon kosher salt

½ teaspoon red pepper flakes (optional)

1 cup tomato sauce (homemade or store bought, I'm a big fan of Rao's)

12 ounces spaghetti

8 ounces fresh mozzarella, torn into ½ inch pieces

1 Tablespoon balsamic vinegar

12 large basil leaves, sliced into fine julienne

2 ounces Parmesan Reggiano cheese, coarsely grated

1. Preheat oven to 400°F. Mix tomatoes with olive oil, salt and red pepper flakes. Spread out in a single layer on a rimmed baking sheet. Roast tomatoes for 12-14 minutes until tomatoes begin to split and release their juices. Remove from oven and set aside at room temperature.
2. Bring a large pot of water to a boil. When the water is at a rolling boil, add ¼ cup kosher salt to the water. If you omit this step, your pasta will taste bland. Cook spaghetti until al dente, usually 1 minute less than the package directions. Drain spaghetti. Place drained spaghetti in a large mixing bowl. Toss with tomato sauce and balsamic vinegar. Gently mix in blistered tomatoes and all their juices. Transfer to a serving bowl or platter. Scatter torn mozzarella, basil and Parmesan cheese on top.