

Summer Fresh Tomato Pasta

Salt the tomatoes first. Save the pasta water. Under 30 minutes.

20 MIN

NO-COOK

No-Cook Cherry Tomato Pasta

No burner needed. Boiling pasta water does the work.

SERVES4

PREP10 min

TOTAL20 min

INGREDIENTS

- 1 lb spaghetti or linguine
- 1.5 lbs cherry tomatoes, halved
- 3 garlic cloves, grated
- 4 tbsp extra virgin olive oil
- 1 tsp kosher salt, plus more for water
- Large handful fresh basil, torn
- 2 tbsp reserved pasta water
- Parmesan to serve (optional)

STEPS

1

Toss tomatoes, garlic, oil, and 1 tsp salt in a large bowl. Let sit 10 min while water boils.

2

Cook pasta to al dente. Scoop out 1/4 cup pasta water before draining.

3

Add hot pasta to bowl. Pour in pasta water. Toss until sauce coats each strand.

4

Add basil, toss once. Serve with parmesan.

Sub: Grape tomatoes work. Dried oregano if no fresh basil. Skip parmesan for dairy-free.

25 MIN

SKILLET

Quick-Cooked Skillet Pasta

5 min of heat collapses tomatoes into a richer sauce.

SERVES4

PREP10 min

TOTAL25 min

INGREDIENTS

- 1 lb rigatoni or penne
- 1.5 lbs cherry or heirloom tomatoes
- 4 garlic cloves, thinly sliced
- 3 tbsp extra virgin olive oil
- 1/2 tsp red pepper flakes (optional)
- 1/2 tsp kosher salt, plus more for water
- 1 tsp red wine vinegar or lemon juice
- 1/3 cup reserved pasta water
- Fresh basil and parmesan to serve

STEPS

1

Boil pasta to al dente. Reserve 1/3 cup pasta water before draining.

2

Heat oil in large skillet over medium-high. Cook garlic 60 sec until just golden.

3

Add tomatoes and salt. Cook 4 to 5 min until tomatoes burst and release juice.

4

Off heat, stir in vinegar. Add pasta and pasta water, toss to coat. Top with basil and parmesan.

Sub: Any short pasta works. No cheese for dairy-free. Add white beans for protein.

25 MIN

GARLIC BUTTER

Garlic-Butter Pasta + Herbs

Butter makes the silkiest sauce. Best with ripe heirlooms.

SERVES4

PREP10 min

TOTAL25 min

INGREDIENTS

- 1 lb fettuccine or pappardelle
- 1.5 lbs heirloom or beefsteak tomatoes
- 4 garlic cloves, grated on microplane
- 3 tbsp unsalted butter
- 1 tbsp olive oil
- 1/2 tsp kosher salt, plus more for water
- Fresh basil, thyme, or parsley
- 1/4 cup reserved pasta water
- Parmesan to serve

STEPS

1

Chop tomatoes, toss with 1/2 tsp salt. Let sit while water boils.

2

Cook pasta to al dente. Reserve 1/4 cup pasta water before draining.

3

Melt butter with oil over medium. Add garlic, cook 30 sec. Do not brown.

4

Add tomatoes and their liquid. Cook 3 to 4 min. Add pasta and water, toss. Stir in herbs off heat.

Sub: Vegan butter is a direct swap. All olive oil works but sauce will be lighter.

Grocery List

All 3 recipes. Shop once.

PRODUCE

☐ 4.5 lbs tomatoes (any variety)

☐ 11 garlic cloves (about 3 heads)

☐ Fresh basil, 2 large bunches

☐ Fresh thyme or parsley

☐ 1 lemon

PASTA

☐ 1 lb spaghetti or linguine

☐ 1 lb rigatoni or penne

☐ 1 lb fettuccine or pappardelle

PANTRY

☐ Extra virgin olive oil

☐ Unsalted butter

☐ Kosher salt

☐ Red pepper flakes

☐ Red wine vinegar

OPTIONAL

☐ Parmesan (all 3 recipes)

☐ Canned white beans

☐ Nutritional yeast (vegan sub)

TOMATO TIP

If it doesn't smell like anything at room temp, it won't taste like much in the bowl. Buy tomatoes at room temp, not from a refrigerated case. Cherry tomatoes are the most forgiving mid-week option.