

Cherry Tomato & Basil Pasta

This pasta is my go-to for a dinner that feels fancy while still being fairly easy to make. I like to add fresh herbs and a bit of basil oil to enhance the flavors. The Mozzarella pearls also lend a nice creaminess to the rich cherry tomato sauce.

Ingredients:

- 1/2 pound pasta
- 1 cup heavy cream
- 3/4 cup grated Parmesan cheese (reserve some for serving)
- 1 tablespoon tomato paste
- 4-6 garlic cloves, minced
- 1/4 cup white wine
- 1 teaspoon chili flakes (reduce if preferred less spicy)
- 2 teaspoons black pepper
- Kosher salt, to taste
- 4 tablespoons olive oil or unsalted butter
- 1 1/2 cups cherry tomatoes, halved
- 2 tablespoons fresh basil, chopped
- 1 teaspoon fresh oregano (optional)

For Serving:

- 2 tablespoons fresh parsley, chopped
- Mozzarella pearls (about 5 per serving)
- Additional chili flakes, to taste
- Drizzle of olive oil or basil oil

Enjoy!