



## Blistered Cherry Tomato Rotini



This recipe calls for:

### **RAGÚ® Kettle Cooked Tomato Basil Pasta Sauce**

Prep time

**10 minutes**

Cook time

**15 minutes**

Servings

**4**

### **Ingredients**

12 oz uncooked rotini pasta  
1 tbls olive oil  
1 cup cherry tomatoes  
1 clove garlic, minced  
1 jar (24 ounces) RAGÚ® KETTLE COOKED Tomato Basil Sauce  
8 oz burrata cheese, drained  
1/4 cup loosely packed small basil leaves

### **Instructions**

1. Cook pasta as directed on package. Drain; keep warm.
2. Heat oil in large skillet on medium heat. Add tomatoes; cover with lid. Cook 4-5 min. or until skins

begin to burst, shaking pan occasionally.

3. Remove pan from heat; stir in garlic and sauce. Add cooked pasta. Toss on medium-low heat 3-4 min. until combined. Top with small spoonfuls of cheese and sprinkle with basil before serving.

Tips: Burrata is a ball of fresh mozzarella cheese filled with strands of fresh mozzarella and cream. It is often sold in the deli section of the grocery store. Substitute fresh mozzarella pearls or dollops of ricotta cheese for the burrata. Prepare using other short pasta shapes such as rigatoni or penne.