

Angel Hair Pasta with Fresh Grape Tomato Sauce – Wini Moranville, The Bonne Femme Cookbook

I LOVE how Wini suggests cooking the pasta, then cooking the tomatoes in the same pot. One-Pot dinners are a great way to cut down on cleaning up dishes!

- 1 cup grape tomatoes, halved or quartered depending on size
- Salt and freshly ground black pepper to taste
- 4 ounces angel hair pasta
- 2 Tablespoons extra-virgin olive oil
- ¼ cup chopped onion
- 1 garlic clove, minced
- 1 Tablespoon snipped fresh parsley, chives, or chervil, or a combination
- ¼ cup freshly grated Parmigiano-Reggiano or other cheese that grates easily, such as Ossau-Iraty or Comté (about 1 ounce)

Sprinkle the tomatoes with salt and pepper to taste; set aside. Cook the pasta according to the package directions; drain and keep warm.

Wipe the pot dry. Heat the oil in the same pot over medium heat; add the onion and cook until tender but not brown, 4-5 minutes. Add the garlic and parsley and cook until fragrant, about 30 seconds. Add the tomatoes and cook, stirring, until the tomatoes are warmed through and becoming juicy, about 2 minutes.

Remove from the heat. Toss the pasta with the tomato sauce. Toss the cheese into the hot pasta little by little so that it does not clump together. Serve warm.