

Orchetta Pasta with Roasted Garlic & Vine ripe Roma Tomatoes in a mild Gorgonzola Cream Sauce

Serves

6-8

Ingredients

1 lb Orchetta pasta
1 cup of gorgonzola cheese
6 vine ripe Roma tomatoes, cut into quarters
4 garlic cloves, roasted
1 pint heavy cream or half & half
Salt
Fresh ground black pepper
Red pepper flakes or dried chili peppers (optional)
Extra virgin olive oil
1/2 cup basil, chiffonad
1/2 cup Italian parsley, chopped

Preparation Instructions

Cut and prepare the tomatoes and garlic, drizzle with olive oil, salt and pepper. Put into a 350 oven to roast until done. In a saucepan, whisk the cream on high heat until almost bubbling, lower the heat, add the gorgonzola cheese and whisk until smooth. Season with salt and black pepper. cook the pasta al-dente.