

Bucatini with roasted tomato sauce

Amount	Measure	Ingredient - Preparation Method
2	pounds	sweet, vine ripened plum tomatoes
4	large	garlic clove - finely chopped
1/2	cup	fresh flat-leaf parsley - chopped
1/2	cup	extra virgin olive oil
		salt to taste
		black pepper
1	pound	bucatini

Preheat oven to 375

Wash tomatoes and cut in half lengthwise. Push out seeds and excess liquid and discard.

Place tomato halves in a 9x13 roasting pan, arranging cut side up in a single layer. Scatter garlic and parsley on top, then sprinkle with olive oil, salt and pepper.

Bake the tomatoes in the middle of the oven until they are very soft, nicely colored and reduced in volume by about half, approximately 1 hour.

Bring 4 quarts of water to a boil and add bucatini and 1.5 tbsps of salt. Cook until al dente. Drain pasta and toss in roasting pan with sauce.