

# Lazy Linguine with Cherry Tomatoes and Herbs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	pound	linguine
1	pint	cherry tomato - halved
2	cloves	garlic - minced
1/2	cup	basil - roughly torn
1/3	cup	flat leaf parsley - finely chopped
1	tablespoon	marjoram - finely chopped
1		jalepeno - finely chopped
1/3	cup	extra virgin olive oil
		kosher salt
		freshly ground black pepper

In a large pot of boiling salted water, cook the pasta until al dente. Drain and cool under cold running water. Shake off excess water and pat dry with paper towels.

In a large bowl, toss the tomatoes with the garlic, basil, parsley, marjoram, jalepeno and olive oil and season with salt and pepper. Add pasta. Toss and serve.