

IMAGERY

elevate your plate

Heirloom Tomato Pasta



INGREDIENTS

FOR THE RED HEIRLOOM TOMATO SAUCE:

- 25.5 OZ PACKAGE OF MARINARA
- ½ TSP RED PEPPER FLAKES
- 1 PT DRY CARTON OF HEIRLOOM CHERRY TOMATOES
- 2 TSP COLAVITA® OLIVE OIL

FOR THE GREEN HERB OIL:

- ½ CUP COLAVITA® OLIVE OIL
- 4 ROSEMARY AND OREGANO SPRIGS
- 2 TBSP BROWN OR WHITE SUGAR

FOR THE PASTA:

- 13.2 OZ PACKAGE OF PACCHERI PASTA

FOR THE TOPPINGS:

- 8 OZ PACKAGE OF BURRATA
- ½ BUNCH DILL
- ARUGULA OR SPROUTS
- CRUSHED BLACK PEPPER

PROCESS

STEP 1: Heat the marinara sauce on low to medium heat in a large saucepan. Add in the red pepper flakes and stir as needed. While the sauce is warming up, prepare the pasta in salted water with a touch of olive oil. Cook the paccheri according to package.

STEP 2: In a cast iron, add a drizzle of olive oil and bring the pan to medium to low heat. Add the fresh tomatoes and cook until blistered, then flip to char the other side. This should take just a few minutes per side. We like to char the heirloom cherry tomatoes to bring out their juicy, sweet flavor, and to give the pasta a pop of color and texture.

STEP 3: In a small saucepan, add the olive oil and green herbs. Heat on low for about five minutes. The herbs will get crispy and fragrant, and the complex flavors will infuse in the oil. This green oil will add a dynamically fresh taste to the dish, and make it irresistibly aromatic.

STEP 4: Once the pasta is done, drain and mix in with the sauce. Plate the pasta and top with charred tomatoes and a drizzle of green herb oil. Garnish with burrata, spring greens, roughly chopped dill, and crushed black pepper. The spring greens and dill will create a garden-fresh feel, and the melted burrata will give it a rich and decadent finish.

NOTES ON STYLING: Spring greens, sprouts, and fresh herbs add a fresh flavor and pop of color to your plate.

This Heirloom Tomato Pasta pairs perfectly with Imagery Cabernet Sauvignon