

Roasted Tomato Broccoli Farfalle with 3 Cheese Blend

1 pound Campari tomatoes
1 small garlic bulb
6 tablespoons extra virgin olive oil, divided
2 tablespoons balsamic vinegar
Salt and freshly ground pepper
4 cups broccoli florets
8 ounces farfalle (bowtie) pasta
1/3 cup chopped shallot
1/4 cup pine nuts, toasted
1 cup Culinary Tours Shredded 3 Cheese Blend

Preheat oven to 375 degrees. Cut tomatoes in half and scoop out seeds. Place tomato halves, skin side down, on a shallow baking pan lined with parchment paper. Peel garlic and separate into cloves; peel cloves. Place 1 clove in each tomato half, cut larger cloves in half if necessary to have enough for each tomato half. Drizzle 2 tablespoons oil and vinegar over tomatoes. Sprinkle lightly with salt and pepper. Bake 45 to 50 minutes or until tomatoes are almost dry. Toss broccoli florets with 1 tablespoon oil; place on a shallow pan and bake 20 to 25 minutes or until browned, tossing after 15 minutes. Meanwhile, cook pasta according to package direction. Drain pasta, reserving 1 1/4 cup cooking water; do not rinse pasta. Remove garlic cloves from tomatoes and mash with fork. Place garlic, shallots and remaining oil in a saucepan and sauté until shallots are soft; add reserved pasta cooking water, season with salt to taste; keep warm. Cut tomatoes in half. Place pasta, tomatoes, broccoli, garlic sauce and pine nuts in a large bowl; toss to combine. Serve pasta sprinkled with 3 cheese blend and freshly ground pepper. 4 servings.



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