



1 QUICK RECIPE:

Baked Tomato Ricotta Pasta

2 TB Extra Virgin Olive Oil
 16 OZ Grape Tomatoes
 15 OZ Ricotta Cheese
 1 Head Garlic, top sliced off
 1 Tsp Sea Salt
 1 Pinch (or more) Red Pepper Flakes
 1 TB Italian Seasoning
 16 OZ "Small Shape" Pasta like Penne or Rigatoni

For Garnish: Chopped fresh herbs and freshly grated Parmesan

Step One Preheat oven to 400F.

Drizzle the olive oil in the bottom of a 9 x 13" baking dish. Add in the tomatoes, then season with salt, pepper flakes and Italian seasoning. Then, dollop the ricotta in large mounds in the dish. Cut the top off of the garlic, (exposing the cloves), then place cut side down in the baking dish. Bake for about 45 minutes, or until the garlic is soft.

Step Two While the tomato ricotta sauce is baking, cook the pasta per package directions. Remove the baking dish from the oven and take out the garlic. While the sauce is

still hot, use a large wooden spoon to stir the sauce together, using the back of the spoon to smash the tomatoes as you stir.

Step Three Squeeze the roasted garlic from the head, and stir the garlic paste into the sauce. Pour the cooked and drained pasta into the sauce, and toss together to coat the pasta in the tomato ricotta sauce. Garnish with freshly chopped herbs and grated parmesan.

This deeply flavored red-sauced pasta calls for a wine with equal intensity. I've chosen a red wine from the Puglia region of Southern Italy, rich with blackberry and blueberry aromas and a hint of vanilla. When you taste it the dry full-bodied, and harmonious flavor will win you over, with its balanced tannins and a long, persistent finish—easy to drink and even easier to love.

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



2 KITCHEN SCOOP

Grape tomatoes are super in this recipe - they have the most flavor this time of year, and they cook quickly, making this a quick-to-fix dinner!

3 CLEVER

I always use Parmigiano Reggiano in my cooking. While I enjoy many cheeses from the U.S., nothing compares to the depth of flavor that authentic Parmigiano brings to pasta dishes. I prefer to buy it whole and grate it myself to ensure the highest quality and freshest taste.

4 CHEERS!

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About \$20