

Tomato and Caramelised Onion Rigati Pasta with Burrata



Creamy burrata cheese melds with a rich caramelised onion and tomato sauce on rigati pasta.

Recipe supplied by Providore d'Italia.

Ingredients

160 g rigati (or other large dry pasta)

10 cherry tomatoes

400 g jar Providore d'Italia Vine Ripened Tomatoes with Caramelised Baby Onions Pasta Sauce

120 g ball burratta cheese (or mozzarella)

1/4 bunch fresh oregano leaves

drizzle extra virgin olive oil

Method:

1. Cook pasta following packet directions, drain and set aside.
2. Meanwhile, drizzle cherry tomatoes with a little extra virgin olive oil and cook in a preheated oven at 200°C for 5 minutes or until blistered.
3. Pour Providore d'Italia Sauce into a medium frypan. Heat over a medium heat until gently bubbling and hot. Add cooked pasta and toss to combine.
4. Serve topped with torn burrata and herbs, blistered tomatoes and a drizzle of extra virgin olive

oil.