

Balsamic Roasted Tomatoes with Linguine

Servings: 2

From <http://fieldsofcake.com/balsamic-roasted-summer-bliss-i-mean-tomatoes/>

Ingredients

1 package grape tomatoes
1 tablespoon olive oil
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon balsamic vinegar
1/8 cup chopped, fresh flat leaf parsley
8 oz linguine

Preparation

- 1) Preheat oven to 325 degrees F.
- 2) Toss tomatoes, olive oil, salt and pepper together in a 8x8 or 9x9 glass baking dish. Roast tomatoes for 15-20 minutes or until the tomatoes begin to burst.
- 3) Meanwhile, prepare pasta according to package directions. Drain and return to pot.
- 4) Stir in vinegar and parsley with tomatoes. Pour mixture over pasta and toss. Garnish with extra parsley if desired and serve.