

MARLEY SPOON



Roasted Tomato Spaghetti

with Cheesy Breadcrumbs

 20-30min  2 Servings

What better way to celebrate tomatoes than by serving them up two ways—just like we did in this pasta dish. Sweet grape tomatoes are roasted in the oven until bursting, and vibrant vine-ripe tomatoes are tossed with oil and parsley to create a quick fresh salsa. A sprinkling of cheesy Parmesan breadcrumbs adds a layer of crunch.

What we send

- 1 Portuguese roll ¹
- ¾ oz Parmesan ²
- 1 large pkg grape tomatoes
- 1 tomato on the vine
- ¼ oz fresh parsley
- garlic
- 6 oz spaghetti ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large pot
- 2 rimmed baking sheets
- microplane or grater

Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 34g, Carbs 84g, Protein 19g



1. Prep ingredients

Preheat oven to 425°F with racks in the upper and lower thirds. Bring a large pot of **salted water** to a boil.

Cut **bread** into ¼-inch slices, then break into ¼-inch pieces to make coarse breadcrumbs. Finely grate **Parmesan**, if necessary.



4. Make fresh tomato salsa

Cut **tomato** into ½-inch pieces. Pick **parsley leaves** from stems and roughly chop; discard stems.

Grate **1 large garlic clove** into a medium bowl. Add tomatoes and parsley; toss with **1 tablespoon oil**, **a pinch of salt**, and **a few grinds of pepper**.



2. Roast grape tomatoes

On a rimmed baking sheet, toss **grape tomatoes** with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Roast on upper oven rack until bursting and charred in spots, 15-20 minutes.



5. Cook pasta

Add **pasta** to pot with boiling **salted water** and cook, stirring occasionally, until al dente, about 8 minutes. Reserve **¼ cup cooking water**, then drain and return pasta to pot off heat.



3. Toast breadcrumbs

Meanwhile, on a second rimmed baking sheet, toss **breadcrumbs** with **1 tablespoon oil** and **half of the Parmesan**; season to taste with **salt** and **pepper**.

Toast on lower oven rack until golden-brown and crisp, tossing halfway through, 7-12 minutes (watch closely as ovens vary).



6. Finish & serve

Toss **pasta** with **roasted tomatoes and their oil**, **reserved cooking water**, and **remaining Parmesan** (tomatoes should just coat pasta, but not be saucy). Season to taste with **salt** and **pepper**.

Serve **spaghetti** topped with **fresh tomato salsa**, **half of the breadcrumbs**, and **a drizzle of oil**. Serve **remaining breadcrumbs** alongside for sprinkling. Enjoy!