

Tagliatelle with Arugola and Cherry Tomatoes



Ingredients:

350g (12oz) tagliatelle
2 garlic cloves
1 chilly pepper (peperoncino)
6 tablespoons extra virgin olive oil
8 ripe cherry tomatoes cut in halves
A small bunch of rocket, chopped
4 tablespoons Parmigiano Reggiano
Salt

Preparation:

In a frying pan put olive oil and sauté garlic and chilly pepper until slightly brown. Add tomatoes, rocket and a pinch of salt. Stir well and sauté for about 2 minutes. In the meantime cook tagliatelle in abundant salted water. Drain the pasta and carefully toss it in the pan with the sauce. Add parmigiano and toss again. Serve.

Makes 4 servings

