



## Penne with Roasted Tomatoes

1 pound cherry tomatoes – washed

Olive oil

Coarse Salt

Black Pepper

2 tsp. sugar

Balsamic vinegar

12 oz. cooked penne pasta

1/2 cup chopped parsley

- Heat the oven to 400 degrees.
- Place the tomatoes in a baking pan - in a single layer - and drizzle with olive oil. Salt generously. Season with black pepper.
- Roast the tomatoes for about 15 minutes. Remove pan from oven and flip tomatoes - do not worry if they break up a bit.
- Sprinkle the sugar on them and drizzle them with balsamic vinegar. Return your pan to the oven. Roast for an additional 15 to 20 minutes. Until tomatoes are cooked and caramelized.
- Place the cooked pasta in a large skillet and add olive oil. Add the roasted tomatoes and the parsley. Toss well and heat through.
- Serve and enjoy!

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