

Baked Linguine with Spicy Tomato-Cream Sauce



Ingredients:

- 3 tablespoons unsalted butter
- 2 garlic cloves, finely chopped (about 2 tsp.)
- ¼ teaspoon crushed red pepper
- 1 (14.5-oz.) can diced fire-roasted tomatoes, undrained
- 1 cup heavy whipping cream
- ½ teaspoon black pepper
- 1 ¼ teaspoons plus ⅛ tsp. kosher salt, divided
- 2 (9-oz.) pkg. refrigerated linguine (such as Buitoni)
- 6 ounces pre-shredded Italian 6-cheese blend, (about 1 ½ cups), divided
- 1 pint cherry tomatoes, halved (about 2 cups)
- 1 teaspoon extra-virgin olive oil
- Torn fresh basil leaves, for garnish

Method:

1. Preheat oven to broil with oven rack about 4 inches from heat. Melt butter in a 12-inch ovenproof skillet over medium. Add garlic and red pepper, and cook, stirring constantly, until fragrant, about 1 minute. Add diced tomatoes, and cook, stirring occasionally, 5 minutes. Stir in 1 ¾ cups water, heavy cream, black pepper, and 1 ¼ teaspoons of the salt; bring to a simmer. Stir in pasta. Cook, stirring constantly, until pasta is tender, about 2 minutes. Reduce heat to low; stir in ¾ cup of the cheese until melted and pasta is fully coated. Sprinkle with remaining ¾-cup cheese.
2. Broil in preheated oven until sauce is bubbly and cheese is golden brown, about 2 minutes. Meanwhile, stir together cherry tomatoes, olive oil, and remaining ⅛ teaspoon salt in a small bowl. Spoon tomato mixture over pasta; garnish with basil.