

YIELD: 4 SERVINGS

# Creamy Pasta with Roasted Cherry Tomatoes Recipe

**This Creamy Pasta with Roasted Cherry Tomatoes recipe is a delicious fettuccine pasta with a homemade creamy goat cheese sauce and topped with garlic roasted cherry tomatoes.**

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	20 minutes	30 minutes

## Ingredients

### Roasted Cherry Tomatoes:

- 4 tablespoons olive oil
- 2 pints cherry tomatoes, halved
- 4 large cloves garlic, minced
- Salt & pepper, to taste

### Creamy Goat Cheese Pasta:

- 16 oz Mueller's Fettuccine
- 2 tablespoons olive oil
- 4 cloves garlic, minced
- 8 oz dry white wine (or chicken broth)
- 8 oz herbed goat cheese, crumbled
- Salt and pepper, to taste
- Fresh basil, chiffonade

## Instructions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. In a large bowl, toss together olive oil, cherry tomatoes, garlic, salt and pepper.
3. Transfer to prepared baking sheet. Bake for 20-25 minutes, or until tomatoes are soft and very fragrant.
4. While tomatoes are roasting, bring water to boil in a stock pot for pasta. Cook pasta until al dente, according to package directions and drain.
5. While pasta cooks, heat a large saute pan over medium heat, heat olive oil. Add garlic, cooking for 30 seconds.

6. Add goat cheese and white wine, stirring until goat cheese is melted. Season with salt and pepper.
7. Bring sauce to a simmer and cook for 1 minute. Add cooked fettuccine noodles, tossing well to coat.
8. Serve topped with roasted cherry tomatoes and sprinkle with fresh basil.

**Nutrition Information:** YIELD: 4 servings SERVING SIZE: 1

*Amount Per Serving:* CALORIES: 453 TOTAL FAT: 23g SATURATED FAT: 4g TRANS FAT: 0g UNSATURATED FAT: 18g  
CHOLESTEROL: 3mg SODIUM: 198mg CARBOHYDRATES: 44g FIBER: 3g SUGAR: 6g PROTEIN: 9g

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**CUISINE:** italian / **CATEGORY:** Pasta & Pizza

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