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Creamy Pecorino  
Pasta with  
Roasted Tomatoes

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Serves 4



### Ingredients

½ pound dried linguine pasta  
¼ cup olive oil (divided)  
3 cups assorted cherry tomatoes  
½ teaspoon salt

1 Tablespoon plus ½ teaspoon  
freshly ground pepper

3 Tablespoons unsalted butter,  
cut into small dice

1 cup Argitoni Grated Pecorino Romano Cheese

### Instructions

1. Preheat the oven to 400 degrees. Place the tomatoes on a rimmed sheet pan and drizzle with 2 Tablespoons olive oil. Season with ½ teaspoon salt and ½ teaspoon pepper. Toss to coat.
2. Roast the tomatoes for 5 – 8 minutes until the tomatoes are soft and beginning to char.
3. Remove from the oven and set aside.
4. Bring a pot of water to a boil and season with salt.
5. Add the linguine and cook until the pasta is still firm to the bite, about 9 minutes.
6. While the pasta is cooking, heat a large skillet over medium high heat. Add 2 Tablespoons olive oil and 1 Tablespoon freshly ground pepper. Cook, stirring frequently for about 1 minute, until the pepper is fragrant. Set aside to cool.
7. When the pasta is ready, turn off the heat. Add 5 Tablespoons of the pasta cooking water to the olive oil/pepper mixture and heat over medium high heat. Cook for 2 to 3 minutes until the water is almost gone. Add the linguine to the skillet, tossing to coat with the oil and pepper. Add the butter and toss to coat the pasta with the butter. Reduce the heat to low and add the Pecorino cheese. Continue to toss the pasta until the cheese melts and evenly coats the pasta.
8. Divide the pasta among 4 plates and top with the roasted tomatoes. Garnish with additional grated Pecorino.