

## PENNE WITH ROASTED CHERRY TOMATOES

from [cooking.nytimes.com](http://cooking.nytimes.com)

(2-4 servings)

### *Ingredients*

- 1 lb **cherry tomatoes**, halved
- 1/3 cup extra-virgin **ingredient**, plus 2-3 Tbsp for tossing
- sea salt**
- freshly ground **black pepper**
- 1/4 cup freshly grated **pecorino romano**, more for serving
- 1/4 cup **bread crumbs**
- 1/2 lb **penne**

### *Preparation*

- 1.** Preheat oven to 425 °F.
- 2.** Line bottom of casserole dish with cherry tomatoes in a single layer, halved side up. Pour oil on top, season with salt and pepper. Sprinkle cheese and bread crumbs on top. Bake until tomatoes have wilted, about 20 minutes.
- 3.** Meanwhile, bring a large pot of water to a boil. Season with enough sea salt so that water tastes mildly of salt. When tomatoes are just about done, add penne to water and cook until al dente (it should be pliable, but still firm in center). Scoop out about a cup of pasta water and reserve. Drain pasta and add to casserole. Fold tomatoes and pasta together, adding another 2 to 3 tablespoons olive oil, to coat. Taste and adjust seasoning. If it is dry, add a little reserved pasta water.
- 4.** Serve, passing more grated cheese at the table.