

# Spaghettini with Roasted Tomatoes, Fresh Basil & Toasted Garlic Breadcrumbs

*A new favorite go-to summer pasta!*



Ready in **45 minutes** Serves **6** Source:  
[www.abeautifulplate.com/spaghettini-with-roasted-tomatoes-fresh-basil-and-toasted-garlic-breadcrumbs/](http://www.abeautifulplate.com/spaghettini-with-roasted-tomatoes-fresh-basil-and-toasted-garlic-breadcrumbs/)



**Purposefully Plant-Based**

## Ingredients

### Roasted Tomatoes:

- 2½ lbs large cherry tomatoes
- 2 tablespoons extra virgin olive oil
- 6 large cloves of garlic *smashed*
- kosher salt
- freshly ground black pepper

### Crispy Garlic Breadcrumbs:

- 2 tablespoons extra virgin olive oil
- 1 medium shallot *finely chopped*
- ½ cup panko breadcrumbs
- 1 garlic clove *finely chopped*
- kosher salt
- freshly ground black pepper

### For the Pasta:

- ¾ lb (12 oz) spaghettini pasta (*thin spaghetti*)
- extra virgin olive oil
- 2 ounces fresh basil leaves *sliced into ribbons*
- Dairy-free, grated “parmesan cheese”

## Steps

- 1. Tomatoes:** Preheat the oven to 450°F, and put water to boil for pasta. Rinse the tomatoes and pat them dry. Place the tomatoes and smashed garlic cloves on a half sheet pan, drizzle with olive oil, and season with salt and pepper. Spread them out evenly. Roast the tomatoes for 20 to 25 minutes, flipping them every 5 to 10 minutes, until they are soft and just begin to collapse.
- 2. Breadcrumbs:** Meanwhile, in a small skillet, heat the olive oil over medium-low heat. Add the chopped shallot and sauté for 1 to 2 minutes, stirring frequently, until the shallots become translucent. Add the panko breadcrumbs and chopped garlic. Reduce the heat to low and toast the breadcrumbs for 2 to 3 minutes, stirring constantly, until golden and fragrant. Remove from heat and place the breadcrumbs in a small bowl. Season to taste with salt and pepper, and set aside.
- 3. Pasta:** While the tomatoes finish roasting, boil the pasta until al dente. Reserve ½ cup of the pasta cooking water and drain the pasta. Place the pasta back into the pot, drizzle with a glug of olive oil and gently toss to coat. Add the roasted tomato and garlic mixture and the basil ribbons, and toss gently. Add reserved pasta water as needed to help loosen the pasta until the sauce coats the noodles evenly.
- 4. Serve:** Garnish each serving with basil ribbons and a sprinkling of toasted garlic breadcrumbs. Serve with dairy-free grated “parmesan cheese.”