

Thursday, December 12, 2019

Pantry Pasta Pomodorini Recipe



I'm a big believer in a well-stocked pantry. I could probably cook everyday for a month without shopping thanks to my pantry full of beans, pasta, rice, condiments, jars of anchovies, cans of tuna, along with fresh onions, garlic and potatoes. I also have tomato paste, canned whole, diced, fire-roasted tomatoes and cherry tomatoes from Italy. I believe you can never have too many cans of tomatoes or too much pasta. No one will ever go hungry in my house.

There are probably a million things you could make from pantry staples, but pasta with tomato sauce has got to be one of the most comforting. This pasta recipe uses cannellini beans so it's kind of a mash up of pasta fagioli soup and pasta pomodoro. The beans add creaminess and starch to the pasta and also protein. If you haven't ever tried using canned cherry tomatoes, you really should. They have a flavor and texture that you won't get from regular canned tomatoes and they are perfect for a quick pasta sauce.

Pomodorini is the Italian word for cherry tomatoes. Another name for them is *ciliegini*. You won't find domestic canned cherry tomatoes, they are something uniquely Italian and have to be hand-harvested. They come packed in a sauce that is close to a puree of tomatoes. In addition to sauce, you could use them in place of fresh tomatoes with fresh cheeses like feta, ricotta or mozzarella, bake them on a pizza, use them with things that cook quickly like fish or seafood, or add them to chunky stews or casserole dishes. They are sweeter than other canned tomatoes and the skin helps them to hold their shape which giving them a sweet pop to recipes.

Pantry Pasta Pomodorini

Makes 2-4 servings

2 Tablespoons extra virgin olive oil
1 garlic clove, peeled and smashed
1 14 ounces can cherry tomatoes, "pomodorini"
1 15 ounces can cannellini beans, rinsed
3 cups ruffled pasta, I used sagne a pezzi but fiorelli, campanelli or even radiatore would work
Salt to taste
Grated cheese, such as Grana Padano or Parmigiano Reggiano, optional

Heat a medium skillet and add one tablespoon of olive oil. Add the garlic and cook for 30 seconds. Add the cherry tomatoes and cook over medium high heat for 3 minutes, then add the beans and cook for another 3 minutes, stirring occasionally.

Meanwhile, cook the pasta according to package instructions. When cooked, use a slotted spoon or mesh strainer to transfer the pasta to the sauce. Add one ladle of pasta water and simmer for another 3 minutes. Drizzle with the remaining olive oil and season to taste with salt and top with grated cheese if desired.

Enjoy!

Disclaimer: My thanks to Greatest Tomatoes of Europe for providing me with samples of pasta and tomatoes.

Amy Sherman at 9:30 AM

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