

# Simple Roasted Tomato & Smokey Chili Spaghetti



By Ashley Alexander

Incredibly simple yet incredibly delicious! All the sauce ingredients are combined in a baking dish and then placed in the oven for around 30-40 minutes. Once out of the oven, the tomatoes and garlic are mashed together with a fork and then tossed through the spaghetti. So easy! Roasting the cherry tomatoes lends them a delicious sweetness that, when combined with the chili and smoky paprika, creates the perfect flavour combination.

**SERVES** 4-6 | **PREP TIME** 15 minutes | **COOK TIME** 30 minutes | **TOTAL TIME** 45 minutes

## INGREDIENTS

- 500g spaghetti
- 4 punnets cherry tomatoes
- 4 large cloves garlic, thickly sliced
- 1/2 teaspoon dried chili flakes (adjust to taste)
- 1 1/2 tablespoons smokey paprika
- Sea salt
- Extra virgin olive oil
- 1 bunch fresh basil leaves
- Freshly grated parmesan (optional)

## METHOD

### Meatballs

1. Preheat your oven to 200°C/390°F.
2. On a paper-lined baking tray, place the cherry tomatoes, garlic slices, dried chili flakes, smoked paprika, a generous pinch of sea salt, and a drizzle of olive oil.
3. Roast in the preheated oven for 20-30 minutes at 200°C/390°F, until the tomatoes are soft and jammy.
4. Remove the tray from the oven and gently crush the roasted tomatoes with a fork, ensuring the garlic blends into the tomatoes.
5. Add fresh basil leaves to the mixture and set aside.
6. While the tomatoes are roasting, cook the spaghetti following the packet instructions.
7. Once cooked, drain the spaghetti and toss it through the tomato sauce.
8. Serve immediately, garnishing with freshly grated parmesan (if using), cracked black pepper, additional fresh basil leaves, and a drizzle of extra virgin olive oil.

## NOTES

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**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/simple-roasted-tomato-smokey-chili-spaghetti>*

Let me know if you make the recipe! x **@gatherandfeast**