



*From the Kitchen of Executive Chef Todd Sicolo*

## **Heirloom Cherry Tomato Spaghetti Pomodoro**

(5 Minute Cook Time)

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### **Ingredients:**

- 1 each Serrano Red Pepper with seeds, sliced
- 2 cups Heirloom or Cherry Tomatoes, cut in half (can substitute Roma or canned tomatoes)
- 6 each Cloves Garlic (peeled and chopped)
- 3 each Shallots (peeled and sliced in rings)
- 1 C Olive Oil
- 1 lb. Cooked Spaghetti (may substitute spaghetti squash or zucchini noodles)
- 1 t Cotija Cheese (may substitute Parmesan or Romano)  
Salt & Pepper to taste

### **Directions:**

In hot saute pan, add olive oil heat for 1 minute  
Add garlic - toast till starts to turn tan in color (about 30 to 45 seconds)  
Add shallots cook 1 minute  
Add tomatoes & thyme. Cook for 2 minutes  
Add red pepper  
Add pasta and flip in pan until mixed. Season with salt & pepper. Top with cojita cheese