

Pasta with Cherry Tomatoes and Arugula  
By Martha Rose Shulman  
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Time: 20 minutes

Servings: 4

**Ingredients**

1 pint cherry tomatoes, halved if small, quartered if large  
1 plump garlic clove, minced or put through a press (more to taste)  
Salt to taste (I like to use a very good coarse sea salt or fleur de sel for this)  
1 teaspoon balsamic vinegar (optional)  
1 cup arugula leaves, coarsely chopped  
1 tablespoon slivered or chopped fresh basil  
2 tablespoons extra virgin olive oil  
 $\frac{3}{4}$  pound fusilli, farfalle, or orecchiette  
 $\frac{1}{4}$  cup freshly grated ricotta salata or Parmesan (more to taste)

**PREPARATION**

1. Combine the cherry tomatoes, garlic, salt, balsamic vinegar, arugula, basil, and olive oil in a wide bowl. Let sit for 15 minutes. Taste and adjust seasonings.
2. Meanwhile, bring a large pot of water to a rolling boil. Add a generous amount of salt and the pasta. Cook al dente, until the pasta is firm to the bite. Drain, toss with the tomatoes, sprinkle on the cheese, and serve.