

Garlic Scape & Cherry Tomato Pasta

source: saveur.com



Ingredients

- Kosher salt and freshly ground black pepper
- ½ lb. spaghetti
- 2 tbsp. olive oil
- 10 garlic scapes
- 1 pint multicolored cherry tomatoes
- 1 small red onion, thinly sliced
- 1 cup baby arugula
- 1 lemon, zested and juiced

Directions

1. Preheat the oven to 400°F. Bring a large pot of salted water to a boil; add the spaghetti and cook, stirring occasionally, until al dente, about 8 minutes. Drain pasta and keep warm.
2. In a bowl, toss olive oil, garlic scapes, tomatoes, red onion, salt, and pepper and spread in an even layer on a large rimmed baking sheet. Roast for 12–15 minutes, until tomatoes are just beginning to burst.
3. Remove the vegetables from the oven and add to the bowl of spaghetti. Add the arugula and lemon zest and juice, toss to combine, and serve immediately.