

## Five Fresh Herbs with Pasta

Light, bright and colorful! What could be better than a pasta dish made from fresh herbs and some tiny tomatoes from your garden? Or from the fresh foods section of your local grocer. Equally at peace with a light red or crisp white wine, this dish was an instant hit in our household. Thank you, Captain Jan, for inspiring this recipe.



### Ingredient list for 2 servings

½ pound pasta - cooked al dente - reserve ½ c cooking water  
2 teaspoons olive oil  
1 pint grape/cherry tomatoes - cut cherry tomatoes in half  
2 garlic cloves - minced  
½ tablespoon chives - chopped  
1 teaspoon thyme - chopped  
¾ cup vegetable or chicken broth  
2 tablespoons basil - chopped  
1 teaspoon oregano - chopped  
¼ teaspoon salt  
¾ teaspoon black pepper  
⅛ cup parsley - chopped  
3 ounces goat cheese - crumbled or cut into small chunks if creamy



- Heat olive oil in large skillet over medium-high heat. Add tomatoes and sauté 4 minutes
- Add garlic, chives & thyme; sauté 1 minute or until tomatoes are slightly charred and skins start to burst.
- Add broth; bring to a boil. Cook over high heat 1 minute.
- Add basil, oregano, salt and pepper to cooked pasta and toss well to combine.
- Add tomato mixture and parsley to pasta; toss gently to combine. Add cooking water if pasta is too dry.
- Top with cheese; serve immediately.

Note: Grape tomatoes are preferred as cherry tomatoes will take longer to develop the beautiful char this recipe calls for.