



Makes 4 to 6 Servings

Use Chantal® Copper Fusion® 5 Qt. Stock Pot w/ Lid



Sara Moulton's Penne with Slow-Roasted Cherry Tomatoes and Goat Cheese*

Main Ingredients:

2 pounds red and yellow cherry tomatoes

3 tablespoons extra virgin olive oil

2 teaspoons kosher salt

6 ounces fresh goat cheese

1 pound penne

1 cup loosely packed fresh basil leaves, torn into pieces

Additional kosher salt and freshly ground black pepper to taste

*As featured in [Sara Moulton Cooks At Home.](#)



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Preparation:

1. Preheat the oven to 250°F and line 2 large baking sheets with parchment paper. Halve each tomato and place cut side up in one flat layer on the baking sheets. Drizzle the tomatoes with 1 tablespoon of the olive oil and sprinkle on the salt. Roast until the tomatoes are dried around the edges but still moist, about 2 hours.
2. Crumble the goat cheese into large chunks and refrigerate until ready to serve the pasta.
3. Cook the pasta in salted boiling water according to the package directions in the Stock Pot. Remove 1 cup of the cooking liquid and reserve. Drain the pasta well and return to the pot. Add the tomatoes, goat cheese, basil, reserved cooking liquid, and remaining 2 tablespoons olive oil. Toss well and season with salt and pepper. Serve Warm.