



The Edible Garden

Recipe featured at the *Cooking for the Your Health* demonstration,
August 18

Orecchiette with Tomatoes, Basil, and Ricotta

By: Jennifer Rothman, AVP for Children's and Public Education
at The New York Botanical Garden

Ingredients

1 pound orecchiette pasta
1 ½ pounds cherry tomatoes (heirloom varieties are best)
1/3 cup basil, chopped
½ cup ricotta cheese
2 garlic cloves, minced or put through garlic press
1 tablespoon olive oil
½ sweet white onion, minced

Instructions

1. Salt water for pasta and cook orecchiette until al dente.
2. While pasta is cooking, halve or quarter cherry tomatoes and place into large bowl. Add basil, garlic, olive oil, and onion. Sprinkle with salt.
3. Let sit for about 15 minutes. Add cooked pasta and stir.
4. Serve with a dollop of ricotta on top of each serving or add ricotta to bowl and stir.