

# NYBG

EDIBLE ACADEMY  
TOTALLY TOMATOES WEEKEND

## CHERRY TOMATO BUGS

Prepared by Michelle Warner of By Hand Culinary  
Yield: 4 servings

### Ingredients

- 4 sprigs flat leaf parsley
- 6 medium basil leaves
- 7 ½ ounces farmers cheese
- ¼ teaspoon fine sea salt
- ¼ teaspoon fresh ground pepper
- 1 pint of cherry tomatoes, any color will do
- 25 toothpicks
- 1 pastry bag or quart zipper bag



### Instructions

In a large skillet on low heat, warm the extra virgin olive oil. Add shallots and garlic. Cook on low heat until translucent. Add the cooked chickpeas with a cup of water, a pinch each of salt and black pepper (to taste) and cook for five minutes. Remove from heat. Add half of the chickpea, garlic and shallot mix to a blender, adding the cooking liquid as you blend until the sauce takes on a creamy consistency. Remove the blender vessel from its base. Add the remaining chickpeas to the sauce, do not blend further, but gently mix with a spoon or spatula.

In an 8-quart pot, bring water to a boil. Add salt. When water comes to a boil, add the pasta and reduce to a medium high heat. Cook until al dente. While the pasta cooks, return the sauce (pureed and whole chickpeas) to the large skillet over medium heat. Add the steamed kale and minced tomatoes. Drain pasta.

In a large bowl, combine pasta and sauce. Dress with olive oil (rosemary olive oil, if available), parsley, and Pecorino Romano cheese (if desired).

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