

- 1 cup grape tomatoes, halved
- 1 Tbsp garlic infused olive oil
- 1 small clove garlic, thinly sliced
- pinch kosher salt
- 1 tsp good balsamic vinegar
- 2-3 Tbsp crumbled goat cheese (I used Mitica Cana de Cabra, a tangy, slightly sour, super creamy spanish cheese that I am currently obsessed with)
- 8-10 oz dried spaghetti

Heat oven to 400 F

Bring a large pot of water to a boil.

Toss halved tomatoes, garlic, olive oil and vinegar together in a bowl then spread evenly on a foil-lined baking sheet.

Place the sheet in the oven and roast for 15 minutes.

While tomatoes are roasting, prepare your preferred spaghetti of choice (I'll say it again, mine is Ancient Harvest Corn/Quinoa blend) according to the specifications on the package.

Remove the tomatoes from the oven and immediately toss them with pasta and goat cheese until the cheese has melted and formed a sauce with the tomatoes and their juices.

Inhale. Rejoice.