



# Charred Cherry Tomato Pasta with Alpeppo Pepper

 Dairy Free

READY IN



20 min.

SERVINGS



4

CALORIES



344 kcal

[SIDE DISH](#)[ANTIPASTI](#)[STARTER](#)[SNACK](#)

## Ingredients

- 1 teaspoon thyme leaves fresh roughly chopped
- 4 clove garlic paper thin sliced
- 1 pound grape tomatoes dried whole washed and thoroughly
- 1 teaspoon ground aleppo pepper
- 1 tablespoon pomegranate molasses
- 3 tablespoon olive oil divided
- 8 ounce perciatelli pasta

# Equipment

- frying pan
- pot

## Directions

- Bring a large pot of heavily salted water to a boil over high heat.
- Add pasta and cook according to package directions. Reserve  $\frac{1}{2}$  cup pasta water and drain pasta. Meanwhile, heat 2 tbsp of the oil in a heavy-bottomed large skillet over high heat until wisps of smoke come off the pan.
- Add garlic, Aleppo pepper, and thyme, and cook for a few seconds until just fragrant.
- Add tomatoes, stir to coat in oil, then cook, swirling occasionally, until tomatoes charred and about to burst, about 4 minutes. Immediately remove from heat, add drained pasta, pomegranate molasses,  $\frac{1}{4}$  cup of the pasta water, stir to coat, taste, and add salt or sugar as desired.
- Add remaining pasta water, as needed, so that the sauce delicately coats each strand of pasta. Stir in remaining 1 tbsp of the oil, walnuts, and basil or parsley and toss to coat the pasta. Taste, add more salt and Aleppo pepper as desired and serve immediately.

## Nutrition Facts



PROTEIN 10%    FAT 30.28%    CARBS 59.72%

## Properties

Glycemic Index:49.75, Glycemic Load:20.12, Inflammation Score:-8, Nutrition Score:13.073043636654%

## Flavonoids

Naringenin: 0.77mg, Naringenin: 0.77mg, Naringenin: 0.77mg, Naringenin: 0.77mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.24mg, Luteolin: 0.24mg, Luteolin: 0.24mg, Luteolin: 0.24mg Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg, Kaempferol: 0.11mg Myricetin: 0.2mg, Myricetin: 0.2mg, Myricetin: 0.2mg Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg

## Nutrients (% of daily need)

Calories: 344.47kcal (17.22%), Fat: 11.68g (17.97%), Saturated Fat: 1.66g (10.35%), Carbohydrates: 51.85g (17.28%), Net Carbohydrates: 48.37g (17.59%), Sugar: 8.3g (9.22%), Cholesterol: 0mg (0%), Sodium: 19.89mg (0.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.68g (17.35%), Selenium: 37.25µg (53.22%), Manganese: 0.79mg (39.65%), Vitamin A: 1116.88IU (22.34%), Vitamin C: 17.28mg (20.94%), Vitamin E: 2.38mg (15.87%), Vitamin K: 15.92µg (15.16%), Phosphorus: 142.55mg (14.25%), Magnesium: 56.92mg (14.23%), Potassium: 493.12mg (14.09%), Fiber: 3.48g (13.93%), Copper: 0.27mg (13.59%), Vitamin B6: 0.25mg (12.71%), Vitamin B3: 1.77mg (8.86%), Iron: 1.56mg (8.68%), Zinc: 1.07mg (7.15%), Folate: 27.67µg (6.92%), Vitamin B1: 0.1mg (6.84%), Calcium: 42.71mg (4.27%), Vitamin B5: 0.41mg (4.1%), Vitamin B2: 0.07mg (3.88%)