

# Butter Roasted Tomato Sauce

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## **Servings: 4**

*1 can (28 ounce) whole  
peeled tomatoes  
10 cloves garlic, peeled and  
crushed  
3 anchovy fillets, packed in  
oil  
8 tablespoons unsalted  
butter  
1/2 teaspoon crushed red  
pepper flakes  
Kosher salt  
freshly ground black pepper  
12 ounces spaghetti  
finely grated Parmesan  
cheese (for topping)  
red pepper flakes (for  
topping)*

## **Preparation Time: 10 minutes**

## **Cook Time: 40 minutes**

Preheat the oven to 425 degrees.

Crush the tomatoes with your hands. Add them and their juices to a 13x9-inch baking dish along with the garlic, anchovies, butter and 1/2 teaspoon of red pepper flakes. Season with salt and pepper.

Roast, tossing halfway through, until the garlic has softened and the liquid has reduced, approximately 40 to 45 minutes.

Use a fork or potato masher to break up the tomatoes and garlic.

Cook the pasta in a large pot of boiling, salted water until al dente. Drain, reserving 1/2 cup of the pasta cooking water. Return the pasta to the pot. Add the tomato sauce and reserved cooking water. Cook over medium-high heat, tossing the pasta and sauce, until the pasta is well coated, about 3 minutes.

Serve topped with Parmesan cheese and additional red pepper flakes, if desired.

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Per Serving (excluding unknown items): 536 Calories; 25g Fat (41.4% calories from fat); 12g Protein; 66g Carbohydrate; 2g Dietary Fiber; 65mg Cholesterol; 120mg Sodium. Exchanges: 4 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 4 1/2 Fat.