

## ORECHIETTE WITH GRILLED TOMATO SAUCE AND ARUGULA

*(from the Bewitching Kitchen)*

8 to 10 tomatoes  
a little olive oil  
salt and pepper  
1 shallot, finely diced  
2 cups of arugula  
Orechiette pasta  
Parmigiano Reggiano cheese, grated

Rub the tomatoes with a little olive oil, sprinkle salt and pepper, and place on a hot grill until the skin gets nicely charred. Turn them every few minutes to get grill marks on all sides. Different sizes of tomatoes will be ready at different times (obviously), so remove them from the grill accordingly. Take the stem and central core out, place the flesh, skin, and seeds in a food processor and process until smooth, or retaining some chunks, if you prefer.

Saute the diced shallot in olive oil with a little salt and pepper until golden. Add the processed tomatoes, and cook for 5 to 10 minutes, until it reaches the consistency you like. Season with more salt and pepper if needed, and in the final couple of minutes add the arugula, cooking gently until it wilts.

Meanwhile, cook the orechiette pasta according to the package instructions, drain, and mix with the sauce, warming everything together for a few minutes. Add to a serving bowl, and shave some Parmigiano on top.