

Bucatini with Butter Roasted Tomato Sauce



Ingredients

- 1 28-oz. can whole peeled tomatoes
- 8 garlic cloves, peeled, crushed
- 2 anchovy fillets packed in oil
- ¼ cup (½ stick) unsalted butter, cut into small pieces
- ½ teaspoon crushed red pepper flakes plus more for serving
- Kosher salt and freshly ground black pepper
- 12 oz. bucatini or spaghetti
- Finely grated Parmesan (for serving)

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 4
- [Source](#)

★★★★☆ from 1 votes

○ ○ ○ ○ ○

Rate

Directions

1. Preheat oven to 425°. Combine tomatoes (crushing them with your hands), garlic, anchovies, butter, and ½ tsp. red pepper flakes in a 13×9" baking dish; season with salt and black pepper.
2. Roast, tossing halfway through, until garlic is very soft and mixture is jammy, 35–40 minutes. - Using a potato masher or fork, mash to break up garlic and tomatoes.
3. Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving ½ cup pasta cooking liquid.
4. Return pasta to pot and add tomato sauce and pasta cooking liquid. Cook over medium-high heat, tossing until sauce coats pasta, about 3 minutes. Serve topped with Parmesan and more red pepper flakes.

5. DO AHEAD: Tomato sauce can be made 4 days ahead. Let cool; cover and chill. Reheat before mixing with pasta.

tomato, garlic, anchovy, spaghetti, bucatini

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:pasta:bucatini_with_butter_roasted_tomato_sauce

Last update: **2024/01/07 13:33**

