

# Caprese Spaghetti with Roasted Tomato Sauce

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Nothing says summer like a Caprese-inspired pasta dish, and this **Caprese Spaghetti with Roasted Tomato Sauce** is the perfect way to celebrate simple, fresh flavors. Sweet, oven-roasted tomatoes blended into a rustic sauce coat long strands of spaghetti, while creamy mozzarella pearls and fresh basil bring the classic Caprese touch. It's a light yet satisfying meal that tastes like a sunny afternoon in Italy—easy enough for a weeknight, but special enough to serve to guests. If you love juicy tomatoes, fragrant basil, and the magic of melted mozzarella, this dish will quickly become a favorite.

## Things to know about this Caprese Spaghetti with Roasted Tomato Sauce

- **The sauce can be made ahead:** Roast your tomatoes, blend them into a sauce, and store it in the fridge for up to 4 days or freeze for longer. This makes it easy to pull together dinner on a busy night—just boil your pasta, reheat the sauce, and toss everything together.
- **Perfect for peak summer tomatoes:** This recipe shines when you use ripe, in-season tomatoes. Roasting them concentrates their sweetness and creates a rich, slightly smoky flavor that elevates the entire dish.
- **Caprese twist adds creaminess:** Fresh mozzarella pearls melt slightly from the warmth of the pasta and sauce,

creating a luscious texture without needing cream or butter. The fresh basil finishes it all off with a bright, aromatic pop.

- **Simple ingredients, big flavor:** You only need a few pantry staples plus fresh tomatoes, basil, and mozzarella—but the result is a restaurant-worthy dish that feels both comforting and fresh.
- **Serve warm or room temp:** It's delicious hot off the stove, but also works beautifully as a room-temperature pasta for summer gatherings or easy lunches.
- **Ready to bring the taste of summer to your table?** Try this Caprese Spaghetti with Roasted Tomato Sauce and let the fresh, flavors speak for themselves. Don't forget to snap a photo and tag me—I'd love to see your creations. And if your looking for more easy pasta dishes try my one pan orzo with summer vegetables. ENJOY!!!

## Ingredients

- 12 oz. spaghetti
- 1-1 1/2 lb. Roma tomatoes
- 1 medium size garlic bulb cut in half
- 3 Tbsp. olive oil
- 2 Teaspoon dry oregano
- 1 cup fresh mozzarella
- 1/2 cup torn basil leaves
- salt and pepper to taste

## Instructions

1. Cook the paste in boiling salted water el dente. Reserve 2 cups of the pasta water before draining
2. Wash and dry the tomatoes then cut them in quarters.
3. Place the tomatoes in a bowl season with the olive oil,

oregano, salt and pepper. Then transfer to an oven proof dish. Nestle the sliced garlic halves in with the tomatoes, drizzle with olive oil .

4. Roast in a pre heated 400 degree oven for 20 -30 minutes. or until the tomatoes are charred and the garlic is soft. Let cool slightly then Squeeze the garlic onto the tomatoes Use an emersion blender or food processor to blend the tomatoes and garlic to a smooth consistency. Transfer to a saute pan bring to a simmer add the fresh mozzarella. and pasta water cook 5 minutes longer .
5. Toss the pasta in the roasted tomato sauce add the basil leaves. ENJOY!!