

Foodnity Recipes

Spicy Burrata Rigatoni – Quick & Easy Pasta

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz rigatoni pasta
- [ ] 1 ball fresh burrata cheese
- [ ] 2 cups cherry tomatoes, halved
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp red pepper flakes
- [ ] 2 tbsp extra-virgin olive oil
- [ ] Juice of 1 lemon
- [ ] Salt and freshly cracked black pepper to taste
- [ ] Fresh basil leaves for garnish

Instructions

1. Bring a large pot of salted water to a boil; add rigatoni and cook until al dente, about 9-11 minutes. Reserve 1 cup of pasta water, then drain.
2. While pasta cooks, heat olive oil in a deep skillet over medium heat. Add garlic and sauté until fragrant, about 30 seconds.
3. Add halved cherry tomatoes and red pepper flakes; stir and let them soften, releasing their juices, for 4-5 minutes.
4. Toss the cooked rigatoni into the skillet, mixing with the tomato-garlic blend. Add a splash of reserved pasta water to help the sauce coat the pasta.
5. Remove skillet from heat; crumble burrata over the pasta, drizzle lemon juice, and gently fold until the cheese melts into a creamy sauce.
6. Season with salt and pepper, garnish with fresh basil, and serve immediately.

Nutrition per serving

420 kcal	16 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra heat, increase red pepper flakes by half a teaspoon.
- For a richer flavor, finish with a drizzle of high-quality olive oil.
- Add a handful of toasted pine nuts for crunch.