

## Cavatappi with Tomatoes, Arugula, and Ricotta

JULIA TURSHEN EPICURIOUS JULY 2015

YieldServes 6

### Ingredients

2 large tomatoes, cored, roughly chopped (about 4 cups)

1 garlic clove, minced

2 teaspoons crushed red pepper flakes

1/4 cup extra-virgin olive oil, plus more to taste

1 teaspoon kosher salt, plus more to taste

1 pound cavatappi (or other short pasta)

6 cups arugula, coarsely chopped

1 teaspoon freshly ground black pepper

4 ounces ricotta

### Preparation

Combine tomatoes, garlic, red pepper flakes, 1/4 cup oil, and 1 tsp. salt in a large bowl.

Cook cavatappi in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid, and add to tomato mixture. Stir vigorously and add pasta cooking liquid and oil as needed to fully coat. Stir in arugula and black pepper and season with salt.

Transfer pasta to a serving bowl or platter and dollop with ricotta. Serve immediately.