

Garlic Tomato Burrata Pasta

Servings: 2 | **Prep Time:** 5 minutes | **Cook Time:** 12 minutes | **Total Time:** 17 minutes

This garlic tomato burrata pasta proves that simple ingredients can create an incredibly satisfying meal. Juicy cherry tomatoes, gently sautéed garlic, and warm pasta are finished with creamy burrata that melts right into the noodles for a rich, silky sauce — all in under 20 minutes. It feels restaurant-quality yet easy enough for weeknights or relaxed weekend lunches.

Why You'll Love This Pasta

- Fast and effortless — ready in just 17 minutes
- Minimal ingredients with big flavor
- Creamy without cream thanks to burrata
- Perfect for warm weather or light dinners
- Easy to customize with protein, spice, or vegetables

Ingredients

- 6 oz pasta (spaghetti, linguine, or bow-tie)
- 1 Tbsp olive oil
- 2 garlic cloves, thinly sliced
- 1 cup cherry tomatoes, halved
- Salt & black pepper, to taste
- 1 burrata ball
- Fresh basil (optional)

Ingredient Notes & Substitutions

- **Pasta:** Long noodles hold tomato juices best, but short pasta works too.
- **Garlic:** Slice thinly, not minced, to prevent burning.
- **Tomatoes:** Cherry or grape tomatoes provide the best sweetness.
- **Burrata:** Fresh burrata is creamiest; fresh mozzarella is a backup.
- **Olive oil:** Use good-quality oil since the ingredient list is short.

Instructions

Step 1: Cook the pasta

Bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve $\frac{1}{4}$ cup pasta water, then drain.

Step 2: Cook the garlic & tomatoes

Heat olive oil in a skillet over medium heat. Add sliced garlic and sauté 30 seconds until fragrant. Add tomatoes, salt, and pepper. Cook 5 minutes, gently smashing tomatoes to release juices.

Step 3: Combine pasta & sauce

Add pasta to the skillet and toss well. Add reserved pasta water as needed to loosen and glossy the sauce.

Step 4: Plate & finish

Divide pasta between plates. Tear burrata open and place over warm pasta so it melts naturally.

Step 5: Optional finishing touches

Top with fresh basil, cracked black pepper, or chili flakes if desired.

Tips for Best Flavor

- Keep garlic heat gentle to avoid bitterness.
- Use pasta water gradually — a little goes a long way.
- Serve immediately so burrata stays creamy, not stiff.

Storage & Leftovers

Refrigerator: Store in an airtight container for up to 2 days.

Leftovers: Delicious cold as a pasta salad or gently reheated with a splash of olive oil.

Easy Variations

- Add protein: grilled chicken, shrimp, salmon, or prosciutto
- Add vegetables: spinach, zucchini, or roasted red peppers
- Make it spicy: Calabrian chili or red pepper flakes
- Serve with crusty bread to soak up the sauce