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Spaghetti with Cherry Tomatoes, Rocket and Parmesan

Serves 2, 20 minutes, from July 2005 issue of olive Magazine

Because this recipe only served two, I increased the proportions. We had enough for the 3 of us for dinner, and can squeeze out one more meal out of the leftovers

- Spaghetti, 200g (I used 1 box)
- olive oil
- cherry tomatoes, 250g, halved (I used one small container)
- garlic, 1 clove, chopped (I used 2)
- rocket (arugula), 80g (I used about half a bag)
- Parmesan, a handful of shavings

Cook the pasta with some salt and a little oil in a large pot of boiling water. Heat some olive oil in a large frying pan with the cherry tomatoes and use the back of a spoon to squash the tomatoes so they pop. Cook for about 2 minutes, then add the garlic and season with salt and pepper. Drain the pasta when done, add to the tomato mix, stir through, throw in the rocket and stir again. Cook for 1 minute to wilt the rocket. Serve, sprinkled with the Parmesan shavings.

Sweetnicks' Notes: I added a little more olive oil towards the end, just to make sure the pasta was "wet" enough. Excellent and easy.