

Penne with ricotta, basil and cherry tomatoes

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d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1";  
fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
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po.src = 'https://apis.google.com/js/plusone.js'; var s =  
document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
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Ingredients (serves 2)

- 10 cherry tomatoes
- 2 cups cooked penne pasta
- 4 tbsp ricotta cheese
- 2 tbsp roughly hand torn basil
- Season as required

Method

Cook pasta as per instructions on packet.

Place cherry tomatoes in oven at 180 degrees for about 5 minutes.

Once pasta is cooked, place it into a serving bowl and add ricotta cheese, tomatoes and basil. Mix well and serve immediately.

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$(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('result').html(data); alert('This recipe was added to your favorites list'); }); }
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