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Why Burrata?

Burrata is a fresh Italian cheese made from mozzarella and cream. It has a firm outer shell and a soft, buttery inside. When you add it to pasta, it melts a little and creates a rich sauce that enhances each bite. It's an excellent ingredient that can turn a simple pasta dish into something special.

Burrata Pasta Recipe

Ingredients

- 8 oz (225g) pasta
- 1 ball of burrata cheese
- 2 tbsp olive oil
- 2 cloves garlic, minced cut into bite-sized pieces
- 1 cup cherry tomatoes, halved
- 1/2 cup fresh basil leaves, torn
- 1/4 tsp red pepper flakes
- Salt and freshly ground black pepper, to taste
- Grated Parmesan cheese

Directions

Step 1

Cook the Pasta: Boil a large pot of salted water. Add the pasta and cook it according to the package instructions until it is al dente. Save 1/2 cup of pasta water before draining.



Step 2

Prepare the Sauce: While the pasta cooks, heat olive oil in a large skillet over medium heat. Add minced garlic and sauté for 1-2 minutes until it smells good, but don't let it burn. Add the cherry tomatoes to the skillet and cook for 4-5 minutes until they soften and release their juices. If you want, add red pepper flakes for some heat.



Step 3

Combine Pasta and Sauce: Add the cooked pasta to the skillet with the tomatoes and garlic. Toss everything together. Add a little of the reserved pasta water to help make a smooth sauce.



Step 4

Finish with Fresh Herbs: Sprinkle torn basil leaves over the pasta and give it a final toss. Add salt and freshly ground black pepper to taste.



Step 5

Add the Burrata: Tear the burrata into pieces and gently place them on top of the pasta. Let it sit for a minute to soften and melt a bit. Then, stir gently to mix the creamy burrata into the dish.



Step 6

Serve and Enjoy: Serve the pasta in bowls. For extra flavor, grate some Parmesan cheese on top. Enjoy it warm and creamy!



Serving Ideas

Serve warm with a side of crusty bread, [Miracle Stew Recipe](https://kitchencousine.com/miracle-stew-recipe/) (<https://kitchencousine.com/miracle-stew-recipe/>), or a light salad.

Recipe Tip 🌶️

Use Fresh Ingredients: Since this recipe is simple, the quality of your ingredients matters. Opt for fresh burrata, ripe cherry tomatoes, and fragrant basil.

Don't Overcook the Pasta: Al dente pasta holds up better and absorbs the sauce beautifully.