Bucatini with Butter-Roasted Tomato Sauce

Ingredients:

- 8 garlic cloves
- ¼ cup (½ stick) unsalted butter
- 1 28-ounce can whole peeled tomatoes
- 2 anchovy fillets packed in oil
- ½ teaspoon crushed red pepper flakes, plus more for serving
- Kosher salt
- Freshly ground black pepper
- 12 ounces bucatini or spaghetti
- Finely grated Parmesan (for serving)

Directions:

- Preheat oven to 425°. Crush 8 garlic cloves with the flat side of a chef's knife and remove peel. Cut ¼ cup (½ stick) butter into small pieces (about ½”).
- Empty 28 oz. can of tomatoes into a 13x9” baking dish and crush lightly with your hands. Scatter garlic, butter pieces, 2 anchovies, and ½ tsp. red pepper flakes over tomatoes; season with salt and black pepper.
- Roast tomatoes, tossing halfway through, until garlic is very soft and mixture is thick about 35–40 minutes.
- While tomatoes are roasting, bring a large pot of water (4-6 qt.) to a boil over high heat and add a small fistful of salt.
- Remove pan from oven and let sauce cool slightly. Using a potato masher or fork, break up garlic and tomatoes until mixture looks like coarse applesauce.
- Cook 12 oz. bucatini or spaghetti in pot of boiling water, stirring occasionally with tongs, according to package instructions for al dente. Drain pasta.
- Add tomato sauce and pasta. Serve topped with Parmesan and more red pepper flakes.