

Boursin Pasta Bake: Your New Creamy, Dreamy Weeknight Dinner

Here's what you'll need to create this fantastic Boursin Pasta Bake:



OVEN
400°F

TIME
30-35 min

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INGREDIENTS

2 pints (about 4 cups) cherry or grape tomatoes
1 (5.2 ounce) package Boursin cheese (Garlic & Fine Herbs flavor is perfect)
1/4 cup olive oil, plus more for drizzling
3-4 cloves garlic, thinly sliced
1/2 teaspoon red pepper flakes (optional, for a kick)
Salt and freshly ground black pepper to taste
12 ounces pasta of your choice (penne, fusilli, or farfalle work well)
Fresh basil or parsley, chopped, for garnish

DIRECTIONS

- 1.** Preheat : Oven & Prep Dish: Preheat your oven to 400°F (200°C). In a large oven-safe baking dish (a 9x13 inch or similar size works well), add the cherry tomatoes.
- 2.** Arrange : Boursin: Place the entire block of Boursin cheese in the center of the tomatoes.
- 3.** Season & : Roast: Drizzle the olive oil generously over the tomatoes and Boursin. Scatter the thinly sliced garlic and red pepper flakes (if using) over the tomatoes. Season everything with salt and freshly ground black pepper.
- 4.** Bake: Bake for 30-35 minutes, or until the tomatoes have burst and are slightly caramelized, and the Boursin cheese is beautifully melted and bubbly.
- 5.** Cook : Pasta: While the tomatoes and Boursin are roasting, cook your pasta according to package directions in a separate pot of salted boiling water until al dente. Reserve about 1/2 to 1 cup of the pasta cooking water before draining.
- 6.** Create : Sauce: Once the baking dish is out of the oven, use a fork or a potato masher to gently mash the roasted tomatoes and melted Boursin cheese. Stir vigorously until a creamy, luscious sauce forms.
- 7.** Combine with : Pasta: Add the cooked and drained pasta directly to the baking dish. Toss everything together, adding a splash or two of the reserved pasta cooking water if needed, to create a silkier sauce that coats the pasta beautifully.
- 8.** Serve: Taste and adjust seasoning as needed. Garnish with fresh chopped basil or parsley, and serve immediately.

SWAPS & NOTES

Tomatoes: Cherry or grape tomatoes are best for their sweetness and how they burst when roasted.

Larger tomatoes can be used if quartered, but the small ones caramelize beautifully.

Boursin Cheese: The Garlic & Fine Herbs variety is highly recommended for this recipe, as its pre-mixed flavors are what make the sauce so easy and delicious.

Other Boursin flavors could be interesting, but this one is the classic.

TIPS FOR SUCCESS

Don't Overcrowd: Ensure your tomatoes and Boursin have enough space in the baking dish to roast evenly.

If necessary, use two smaller dishes.

Hot Oven is Key: High heat ensures the tomatoes burst and caramelize, developing deep flavor.

Reserve Pasta Water: This starchy water is essential!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/boursin-pasta-bake-your-new-creamy-dreamy-weeknight-dinner/>