

## **Leftover Spaghetti with sausage, asparagus, and garlic-roasted tomatoes**

Having roasted tomatoes on hand brightens up any cold pasta, even spaghetti, which is notoriously difficult to make appealing after it has been in the fridge for a few days. This is more of a concept than a strict recipe, because you can substitute any leftover meats, cheeses, or vegetables you happen to have lying around. Got leftover pesto? Toss it in.

Olive oil

Handful of skinny asparagus spears

Leftover cooked sausage, sliced into rounds

Cold spaghetti

[Garlic roasted tomatoes](#), in olive oil, sliced thinly

Nub of goat cheese or feta

Olives, toasted nuts, capers, pesto sauce (all optional)

Heat a tablespoon or two of olive oil in a large skillet over medium-high heat. Saute the asparagus until crisp-tender. Toss in the sausage and (re)-brown. Add the spaghetti, the tomatoes, and the oil in which the tomatoes were packed, and toss with tongs until the pasta is very hot. (Feel free to cover the skillet briefly. Add a spoonful or two of water to prevent sticking) Break the cheese into little buttons and sprinkle on the hot pasta, tossing once or twice more so it softens and begins to melt. Divide among serving bowls, and add optional garnishes, if desired. Hit one final time with olive oil for a last hurrah.