Fusilli with roasted tomatoes, asparagus and shrimp

12 plum tomatoes, quartered lengthwise
4 t olive oil
1 head fresh garlic
1 # thin asparagus, trimmed and cut into 2-inch lengths
1 # large raw shrimp, peeled and deveined
¾ # corkscrew pasta, fusilli or rotini
2 t fresh lemon juice
1 T chopped fresh oregano (or 1 t dried)
1 T chopped fresh thyme (or 1 t dried)
Salt to taste

Set oven rack in lower third of oven and preheat to 450˚.

In large roasting pan, toss tomatoes with 2 t olive oil and a generous grinding of pepper. Slice the top half off the garlic head and discard; pull off any loose papery skin. Wrap in one thickness of aluminum foil and add to the roasting pan.

Roast for 20 minutes or until the tomatoes are wrinkled and beginning to brown, without stirring. Scatter the asparagus and the shrimp over the tomatoes and roast for 10 minutes longer, or until the shrimp are curled and firm and the asparagus is tender. Remove the garlic from the pan, unwrap and let cool for 5 minutes. Cover the roasting pan and keep warm.

While the shrimp and asparagus are roasting, bring a large pot of salted water to a boil. Add pasta and cook until al dente, about 8 minutes. Separate the garlic cloves and squeeze out the soft pulp. Discard peelings and mash the pulp to a paste with the flat of a knife.

Drain the pasta and return to the pot. Add the remaining 2 t olive oil, mashed garlic, lemon juice, oregano, thyme, salt and pepper, tossing to evenly coat the pasta with the seasonings. Transfer the pasta to the roasting pan and toss gently to combine all ingredients, scraping up any bits that adhere to the bottom of the pan. Serve immediately.

Yields four servings.

—Catharine N. Sisk