Pasta with Marinated Tomatoes and Burrata

1 1/2 pounds tomatoes, cut into 1/2" pieces

1 1/2 teaspoons salt

1/4 teaspoon pepper

1/4 teaspoon sugar

5 Tablespoons oil

3 cloves garlic, minced

1 pound pasta

8 ounces burrata

1/2 cup fresh basil, torn

Combine tomatoes, salt, pepper and sugar.

Heat 1 T. oil and garlic in skillet.  Pour hot oil over tomatoes. Let sit 20 minutes.

Cook pasta to al dente.

Drain tomatoes in colander, reserving juice.

Add tomatoes and 1/2 c. drained tomato juice to pasta and toss vigorously.

Cut burrata into 1" pieces and sprinkle over pasta.

Drizzle with 1/4 C. oil.  Season with salt and pepper.  Sprinkle with basil.