

Pesto Pasta with Roasted Tomatoes, Arugula, and Mozzarella



SIZE

For 6

PREPARATION

15 minutes

DIFFICULTY



Level



Ingredients

- 1 lb sturdy dried pasta
- 2 pints cherry tomatoes
- 2 Tbsp olive oil, plus more to serve
- 1 cup mini mozzarella balls
- 2 cups coarsely chopped baby arugula
- ½ cup Not Just Pesto

Process

1

Preheat the oven to 350 degrees with the rack in the middle position. Place the tomatoes on a rimmed sheet tray, drizzle with the oil, and season with salt and pepper. Roast for about 20 minutes until tomatoes begin to release some of their juices.

2

Meanwhile, cook the pasta until al dente, drain and add back to the pot. Add the roasted tomatoes and their juices, mozzarella, arugula, pesto rosso, salt and pepper. Toss to combine and drizzle with more olive oil.