

Roasted Tomato Pasta with Mozzarella

Description

Summary

Yield: 12

Prep Time: 1 hour

Category: Pasta

Cuisine: Italian

Tags: main dish,
mozzarella

Ingredients

- 1 ctn red and/or yellow grape or cherry tomatoes, halved
- 2 tsps italian seasoning
- 3 cloves garlic, thinly sliced
- 1 tsp salt
- 1/4 cup olive oil
- 16 ozs rotini pasta
- 1/3 cup olive oil
- basil, fresh
- 1/2 tsp Cracked Black Pepper
- 8 ozs small fresh mozzarella balls or cubed fresh mozzarella (pearls)

Instructions

Preheat oven to 450 degrees F. Arrange tomato halves, cut sides up, in a foil-lined 15x10x1-inch baking pan. Sprinkle with oregano, garlic, and salt; drizzle with the 1/4 cup olive oil. Roast tomatoes, uncovered, for 20 to 25 minutes or until light brown and shriveled. Set aside.

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Meanwhile, prepare pasta according to package directions; drain. In a large bowl whisk together the 1/3 cup olive oil, salt and pepper. Add warm pasta to bowl; toss to coat. Let cool to room temperature, stirring occasionally.

Add the tomatoes and any drippings from the pan, the mozzarella, and basil to the pasta. Toss to combine. Serve at room temperature.