

Garlic Pesto Penne Pasta Salad

prep 10min ★ cook 30min ★ servings 6

INGREDIENTS

2 c cherry tomatoes (halved)

12 oz penne pasta

Easy Garlic Scape Pesto

olive oil

fresh parmesan cheese

INSTRUCTIONS

Preheat oven to 400 degrees and line a baking sheet with parchment paper.

Add tomatoes to the baking sheet and drizzle with a little oil and a salt and pepper. Arrange cut side up and roast for 20-25 minutes or until golden brown on the bottom and slightly shriveled. Set aside.

Bring a large pot of water to a boil and add a generous pinch of salt. Cook pasta, drain and set aside. Drizzle with a little olive oil and toss to prevent sticking.

Add cooked pasta and roasted tomatoes to a mixing bowl and top with pesto to taste. Toss to coat evenly. Garnish with more parmesan cheese and enjoy!

