Pesto Penne with Roasted Tomatoes

Ingredients:

- 500g cherry tomatoes, halved
- 300g penne pasta
- Pesto in a jar
- 150g Ricotta

Method:

- 1. Preheat oven to 180 degrees
- **2.** Place tomatoes on a baking tray and spray with oil. Roast for 10 minutes or until tender.
- 3. Cook pasta in a large saucepan of salted water, for 10min or until tender. Drain.
- 4. Add pesto and tomatoes to the pasta
- 5. Serve with crumbled ricotta on top.





By Clare at Relaxed Parenting

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