

# Pasta Salad with Pesto and Tomatoes



*Hands-On Prep* 15 MIN

*Cook* 30 MIN

*Serves* 4

1 Preheat the oven to 400°F. Place the tomato halves, cut side up, in a medium shallow baking dish; drizzle with 1 tablespoon of the oil. Roast until slightly browned on top but still firm, about 20 minutes. Let cool.

2 To make the pesto, put the basil, cheese, pine nuts, the remaining 1 tablespoon of oil, and the pepper in a food processor and pulse, scraping once with a rubber spatula, until the mixture has formed a coarse, bright green paste.

3 Meanwhile, cook the penne according to package directions, omitting the salt if desired. Drain, reserving 1½ tablespoons of the cooking water, and transfer to a large serving bowl. Stir the cooking water into the pesto; add to the penne and toss to coat. Arrange the roasted tomatoes on top. Let cool to room temperature before serving.

**PER SERVING** (1 cup pasta with 2 tomato halves): 280 Cal, 10 g Fat, 2 g Sat Fat, 0 g Trans Fat, 2 mg Chol, 70 mg Sod, 40 g Carb, 3 g Fib, 9 g Prot, 90 mg Calc. **POINTS** value: 6.

*Plan Ahead* Make extra pesto to have on hand. Freeze it in ice-cube trays until solid. Then transfer the cubes to a zip-close plastic freezer bag and freeze up to 3 months.

8 small plum tomatoes,  
halved lengthwise  
2 tablespoons olive oil  
2 cups packed fresh  
basil leaves  
2 tablespoons grated  
Asiago cheese  
1 tablespoon pine nuts  
¼ teaspoon freshly  
ground pepper  
2 cups penne