

Pasta with Pesto, Tomatoes, and Potatoes

A delightful dish that combines al dente pasta with vibrant pesto, roasted cherry tomatoes, and tender potatoes. Perfect for a light and satisfying lunch!


30 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 100g pasta (your choice)
- 50g basil pesto
- 100g cherry tomatoes
- 100g small potatoes
- 1 tbsp olive oil
- Salt and pepper to taste
- Fresh basil leaves for garnish (optional)

Steps

- 1 Begin by boiling a pot of salted water. Add the small potatoes and cook for about 10-12 minutes until tender. Remove them, let them cool, then cut into halves.
- 2 In the same pot, add the pasta and cook according to package instructions until al dente. Drain and set aside.
- 3 Preheat your oven to 200°C (390°F). Place the halved cherry tomatoes on a baking tray, drizzle with olive oil, and season with salt and pepper. Roast for 15 minutes until they are blistered and juicy.
- 4 In a large mixing bowl, combine the cooked pasta, basil pesto, roasted tomatoes, and potato halves. Toss gently to coat everything evenly.
- 5 Serve warm, garnished with fresh basil leaves if desired.