

Recipe Name **Pesto Pasta with Oven Roasted Tomatoes**

Ingredients 1 lb. of your favorite pasta (I like Barilla GF rotini)
 1 cup dairy free pesto
 2 pints organic cherry tomatoes
 2 Tbsp. balsamic vinegar
 2 Tbsp. avocado oil
 1 14oz. can artichoke hearts, quartered
 ¼ cup pine nuts, toasted
 Kosher salt & pepper
 Dairy free parmesan

Directions

1. Preheat oven to 400 degrees.
2. Place tomatoes onto rimmed sheet pan and toss with balsamic vinegar, avocado oil, kosher salt, and pepper.
3. Roast for 20-30 minutes, until most liquid from tomatoes has evaporated.
4. While tomatoes are roasting, cook pasta according to package directions to al dente and drain.
5. Toss pasta with pesto, artichokes, and pine nuts. Taste and adjust seasoning.
6. When tomatoes are finished roasting, add tomatoes and toss gently, being careful not to break up the tomatoes too much.
7. Sprinkle with dairy free parmesan and serve.