Roasted Tomato Caprese Pasta Salad

Serves 6

1 pint grape tomatoes

2 tablespoons olive oil

2 teaspoon sea salt, divided

2 teaspoons fresh ground pepper, divided

1 pound fusilli pasta

1 1/2 cup Balsamic Vinaigrette, divided

¼ cup pesto store bought or see recipe

8 ounces mozzarella pearls

¼ cup sundried tomatoes julienned in oil

1 tablespoon fresh basil leaves, chiffonade

Balsamic Reduction or glaze for finishing (optional)

Preheat oven to 425 degrees.

Line a baking sheet with parchment paper.

Place the tomatoes on the baking sheet and drizzle with the olive oil.

Sprinkle with half the salt and pepper.

Roast the tomatoes for 15 – 20 minutes tossing occasionally, you want the skins to blister.

Cook the pasta according to the directions on the box.

While the pasta is still hot toss it in one cup of the balsamic dressing.

While the pasta is still warm add in all the tomatoes and their juices, the cheese and pesto and toss.

Chill for at least 1 hour before serving.

Add the remaining balsamic dressing and toss, sprinkle with fresh basil and drizzle with balsamic reduction.