



Mediterranean Pasta Bowl

Mediterranean Pasta Bowl with Roasted Tomatoes, Pesto Rosso, Olives, and Mozzarella—a quick, flavorful pasta recipe made with fresh ingredients and a real vacation vibe.

Zutaten

2 Portionen

250 g Cherry tomatoes
1 TL Sugar
Byodo organic sea salt
Pepper
2 EL Byodo Lemon Balsam
2 EL Byodo Roast Olive Mediterranean
200 g Byodo Volanti, semola
1 Glass Byodo Pesto Rosso
150 g Olives, Kalamata, pitted
2 Handful Rocket
250 g Mini Mozzarella
Basil

Zubereitung

Preheat the oven to 200 °C (top and bottom heat). Wash the cherry tomatoes, cut them in half, and place them cut-side up in a baking dish. Season with sugar, salt, pepper, lemon balm, and Mediterranean cooking olive oil. Bake the tomatoes for 30 minutes, basting them with the juices that form every 10 minutes.

Meanwhile, cook the pasta in plenty of salted water for 9–10 minutes, according to the package

directions, until al dente. Drain and toss immediately with two-thirds of the pesto rosso.

Wash the arugula and set out the olives and mini mozzarella balls. Divide the pasta among bowls and top with the oven-roasted tomatoes, olives, arugula, and mozzarella. Serve the remaining pesto on the side as a dip and garnish with fresh basil, if desired.