

Pesto Pasta with Sun Dried Tomatoes and Roasted Asparagus

Nutrition Facts:	
Yield	4 servings
Calories	530
Fat	28.8 g
Sodium	89 mg

Code
V



Ingredients Needed:

8 ounces medium shell pasta
1 pound asparagus, trimmed
2 Tbsp olive oil
Salt and pepper to taste
1/2 cup basil pesto
1/3 cup julienned sun dried tomatoes in olive oil, drained
1/3 cup diced mozzarella cubes
Fried egg, for serving (optional)

Recipe Directions:

- Preheat oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
- In a large pot of boiling salted water, cook pasta according to package instructions; drain well.
- Place asparagus in a single later onto the prepared baking sheet. Drizzle with olive oil, salt and pepper, to taste; gently toss to combine. Place into oven and roast for about 8-12 minutes or until tender but crisp. Let cool before cutting into 1 inch pieces.
- In a large bowl, combine pasta, asparagus, pesto, sun dried tomatoes and mozzarella.
- Serve immediately with a fried egg, if desired.