



# Baked Pesto Fettuccini with Burst Tomatoes

## Ingredients

- 2 cups cherry tomatoes
- 1 tablespoon [Fustini's Pesto olive oil](#), plus more for drizzle
- salt and pepper to taste
- 1 cup [Ligure Pesto](#)
- 1 pound fettuccini (spaghetti, bucatini)
- 2 cups fresh mozzarella or provolone cheese, grated
- 1/4 cup panko bread crumbs
- 1-2 tablespoons [Fustini's Tuscan Spice Blend](#)
- fresh basil, chiffonade for garnish
- [Fustini's Riserva](#) balsamic for garnish

## Sharon's Hint

Adapted from "How Sweet Eats"

## Directions

### Step 1.

Preheat the oven to 400 degrees. Spray a 9x13 inch baking dish with non-stick spray. Place tomatoes on a baking sheet and toss with the Pesto olive oil, salt and pepper. Roast for 15-20 minutes until tomatoes are just bursting.

### Step 2.

Bring a pot of salted water to a boil and cook pasta according to package directions. Drain pasta and toss with the pesto. Place it in the prepared 9 x 13 dish. Layer 1/2 of the cheese. Toss burst tomatoes on top of the cheese and sprinkle the top with panko, seasonings and remaining cheese. Bake for 20 minutes, or until cheese is warm and golden. Garnish with basil and drizzle of Riserva before serving.