**BARILLA Gluten Free Rotini with Basil Pesto, Arugula,**

**Roasted Tomatoes and Crispy Prosciutto**

**Prep time:** 20 min

**Cook time:** 15 min

**Ingredients:**

1 Box Barilla Gluten Free Rotini

4 plum tomatoes, quartered

½ cup extra virgin olive oil

1 clove garlic

10 leaves basil

2 cups Arugula

½ cup Parmigiano Reggiano Cheese, grated

½ cup prosciutto, rendered

To taste salt and black pepper

**Directions:**

PRE-HEAT the oven to 220C and bring a large pot of water to a boil. TOSS the tomatoes in 25 ml of olive oil and season with salt and pepper. PLACE on a sheet tray and roast in the oven for about 10 minutes. Meanwhile SAUTE the garlic in 13ml of olive oil for 1-2 minutes or until slightly yellow in color. ADD the chopped roasted tomatoes. In a blender COMBINE the cheese and basil, season with salt and pepper, blend well and add remaining oil while blending, set aside. COOK the pasta according to package directions, drain and toss with the sauce. DRIZZLE with the basil pesto and toss with the cheese and arugula. TOP with the crispy prosciutto.

