




Whole Wheat Baked Rigatoni

#dinner #vegetarian

 5 ingredients  30 minutes  10 servings



Directions

1. Preheat the oven to 400 degrees.
2. Bring a large pot of water to a boil. While the water is boiling, chop tomatoes in half.
3. Add in pasta. While the pasta is cooking, follow the pesto recipe. (You should end up with 2 heaping cups of pesto.)
4. Toss the cooked noodles with the chopped tomatoes, pesto, and enough water to make it a little saucy.
5. Transfer to a 9x13 baking dish and sprinkle with the cheese. Cover loosely with well-oiled aluminum foil and bake for 10-15 minutes or until the cheese is melted.

Ingredients

- **16 ozs** Whole Wheat Rigatoni
- **2 1/2 cups** Cherry Tomatoes
- **1/2 cup** Water
- **4 ozs** Asiago (Shredded)
- **2 cups** Pesto