

## Duo Tomato Pasta

Inspired from [Giada's Pasta Ponza](#)

Ingredients:

2 cups grape or cherry tomatoes, halved  
1 cup sun-dried tomatoes, sliced finely  
¼ cup kalamata olives, pitted and diced  
1 tablespoon extra-virgin olive oil, plus more for drizzling  
½ teaspoon salt, or more to taste  
¼ teaspoon freshly ground black pepper, or more to taste  
½ cup bread crumbs  
½ cup panko  
1 teaspoon Italian seasoning  
1 pound penne pasta, or  
1 cup fresh mozzarella, sliced  
½ cup pecorino romano cheese, grated  
3 tablespoons fresh basil, chiffonade

*Preparation:*

Preheat the oven to 375 degrees. Grease a jelly roll pan with cooking spray or misto. Set aside.

In the greased jelly roll pan add the tomatoes, kalamata olives, olive oil, salt and pepper. Carefully toss to coat and sprinkle the panko and bread crumbs over the tomatoes. Sprinkle the Italian seasoning on top. Drizzle the top with olive oil, and bake for 30 to 35 minutes until the top is golden. Cool for 5 minutes.

Meanwhile, bring a large pot of salted water to a boil over high heat. Add the pasta and cook until al dente about 8 to 10 minutes.

Using a slotted spoon transfer the pasta into a large serving dish. Spoon the tomato mixture with the pasta and mix to combine. Add the shredded cheeses and sun-dried tomatoes and toss well. Taste for seasonings, add salt and pepper if needed.

Cover with aluminum foil and bake in the oven for an additional 10 minutes to let the cheeses melt.

Serve and garnish with the chopped basil.

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