

Pesto Pasta Bake



Preparation time: 30 mins

Serves: 6 people

User Rating: ★★★★★

Publication: 4 April 2024

Categories: Quick & Easy, Pantry and Fridge Staples, TikTok Recipes, Dinner Recipes, Entertaining, Vegetarian, Kid Friendly

Dive into a culinary symphony of flavours with our One-Pan Pesto Bake – a tantalising fusion of Italian comfort and effortlessly convenient cooking.

This hearty dish by the talented home cook, [Tom Smallwood](#) boasts tender risoni (orzo) enveloped in a luscious basil pesto sauce. Delicious baked eggs bring nutrient brightness to the meal, baked to a golden perfection. Embrace the simplicity of one-pan cooking and elevate your weeknights dinners with this satisfying dish.





Ingredients

- 1 golden shallot, diced
- 1 punnet cherry tomatoes, sliced in half
- 2 Tbsp olive oil
- 3 cloves garlic, minced
- ½ bunch basil, sliced
- 1 tsp chilli flakes
- 1 tsp salt & pepper
- 1 cup risoni (orzo)
- 2 Tbsp pesto
- 2½ cups water
- 4 eggs
- ½ cup mozzarella

Method

1. Preheat oven to 180°C.
2. In a deep baking dish, combine tomatoes, olive oil, garlic, shallots, basil, chilli flakes, salt and pepper. Roast for 10 minutes. Pull the dish out of the oven.
3. To the same dish, add risoni (orzo), pesto and pour over the water. Stir to combine.
4. Return to the oven and bake for 12-15 minutes, until most of the water has been absorbed into the pasta, but not all of it.

5. Remove from the oven and stir the pasta around. Create 4 small wells and crack one egg into each. Sprinkle with cheese and bake for another 10 minutes until the eggs are cooked to your liking and the cheese is melted.

Notes

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