

SIDE DISH

Roasted Cherry Tomato and Ricotta Pasta Salad

3 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
15 min	15 min	6	\$1.04	280 kcal



Roasted Cherry Tomato and Ricotta Pasta Salad takes approximately 15 minutes from beginning to end. This recipe makes 6 servings with 280 calories, 12g of protein, and 14g of fat each. For \$1.04 per serving, this recipe covers 9% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ¼ teaspoon freshly ground black pepper, plus more to taste
- ☐ 2 cups pint cherry tomatoes, halved (about
- ☐ 1 pound pasta (such as rigatoni or penne), cooked according to the package directions
- ☐ 1½ cups fresh ricotta
- ☐ 10 sprigs fresh thyme
- ☐ ½ teaspoon kosher salt
- ☐ 1 Zest of lemon
- ☐ 2 tablespoons olive oil, plus more for drizzling

Method

- 1 Preheat oven to 425 F. Arrange the tomatoes in a single layer on a baking sheet.
- 2 Drizzle with 2 tablespoons of the olive oil; season with the salt and 1/4 teaspoon pepper. Scatter the thyme on top.
- 3 Place in oven and bake until the tomatoes are soft, 15 to 20 minutes. Set aside to cool. Divide the cooled pasta among 6 large bowls. Spoon some the ricotta over each serving. Top with some of the tomatoes and thyme sprigs.
- 4 Drizzle with olive oil and sprinkle with lemon zest and pepper to taste just before serving.

Nutrition per serving

280

KCAL

12 g

PROTEIN

14 g

FAT

28 g

CARBS

Saturated Fat

5.9 g · 37% of daily needs

Fibre

2.1 g · 8% of daily needs

Sugar

1.9 g · 2% of daily needs

Sodium

252 mg · 11% of daily needs

Cholesterol

31.6 mg · 11% of daily needs

Vitamin C

15.3 mg · 19% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/roasted-cherry-tomato-and-ricotta-pasta-salad-147563