

## Baked Rigatoni with Burrata, Basil Pesto, and Lemon

Burrata Rigatoni with Lemon-Thyme Pesto Crust

**TIME**  
25 min

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### INGREDIENTS

- 12 oz rigatoni pasta
- 1 ball burrata cheese
- 1/2 cup basil pesto
- 1 tsp lemon zest
- 2 tbsp lemon juice
- 1 tsp fresh thyme leaves
- 1/4 cup grated Parmesan cheese
- 2 tbsp extra virgin olive oil
- Salt, to taste
- Freshly ground black pepper, to taste

### DIRECTIONS

1. Cook the Pasta: Cook the rigatoni according to package instructions until al dente.
2. Drain and set aside.
3. Prepare the Pesto Mixture: In a large bowl, combine:
4. Basil pesto
5. Lemon juice
6. Lemon zest
7. Fresh thyme leaves
8. Mix well to combine.
9. Toss the Pasta: Add the cooked rigatoni to the bowl and toss until the pasta is evenly coated with the lemony pesto mixture.
10. Transfer to a Baking Dish: Spread the pasta evenly in an oven-safe baking dish.
11. Add the Burrata: Tear the burrata into pieces and scatter it across the top of the pasta.
12. Add Parmesan and Olive Oil: Sprinkle the grated Parmesan over the pasta and drizzle with olive oil.
13. Broil: Place the dish under the broiler for 3-5 minutes, until the cheese melts and the top becomes lightly golden.
14. Finish and Serve: Season with salt and freshly ground black pepper.
15. Garnish with additional thyme leaves and serve warm.

### SWAPS & NOTES

, while lemon adds brightness that keeps the dish light and fresh.

Burrata melts into the pasta, creating pockets of creamy richness that contrast beautifully with the crispy Parmesan crust formed under the broiler.

Serve it as a main course or pair it with a fresh salad for a complete meal.

Pasta alternatives Penne, ziti, or fusilli work well in place of rigatoni.

### TIPS FOR SUCCESS

Cook pasta al dente The pasta will continue cooking slightly under the broiler.

Use high-quality pesto Fresh basil pesto provides the best flavor.

Watch the broiler closely The topping can brown quickly, so keep an eye on it.

Add burrata just before broiling This keeps it creamy rather than fully melted.

