

## A Simple Lenten Supper – Penne with Sun-Dried Tomato Pesto

### Total Time

Prep: 15 min. Cook: 30 min.

Makes 4 servings

### Ingredients

12 oz. penne pasta

1 8.5 oz. jar sun-dried tomatoes packed in olive oil

2 cloves garlic

Salt and pepper to taste

1 cup (packed) fresh basil leaves

½ cup grated Parmesan cheese



### Directions

1. Cook the pasta in a large pot of boiling salted water until tender but still firm to the bite, stirring occasionally, about 8 minutes.
2. Drain, reserving 1 cup of the cooking liquid.
3. Meanwhile, blend the sun-dried tomatoes and their oil, garlic, salt and pepper (to taste) and basil in a food processor and blend until the tomatoes are finely chopped. Transfer the tomato mixture to a large bowl.
4. Stir in the Parmesan.
5. Add the pasta to the pesto and toss to coat, adding enough reserved cooking liquid to moisten. Season the pasta, to taste, with salt and pepper and serve.

### Tip

This recipe is simple and delicious.

If you like, add a green salad and a warm loaf of sliced Italian bread and butter.

### Shopping List

1 12 oz. box of penne pasta

1 8.5 oz jar sun-dried tomatoes packed in olive oil

1 bulb garlic

1 container fresh basil leaves (any leftover can be dried and used in another recipe)

1 3 oz. bottle grated Parmesan cheese

If you are filling a bag as part of Outreach, please purchase a store gift card to cover the cost of fresh vegetables or fruit. Please write the name of the recipe in black marker on your grocery bag before bringing to the church.