

Recipe #2

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. (Chop by hand and mix if you do not have a food processor.) 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 left over can be dried and used in another recipe)*

1 3 oz. bottle grated Parmesan cheese

The items with an asterick (*) are fresh items which should not be provided in the bag being sent to the Helping Hands Food Pantry. Be sure to purchase and include a Price Chopper or Hannaford gift card for ingredients in the recipe for those items and to purchase a gallon of milk and a loaf of bread. Staple the gift card to the printed recipe.