

Pea Pesto Pasta with Sun-dried tomatoes



INGREDIENTS:

500g pasta
150g Emborg Frozen Peas
100g Basil
6 garlic cloves
1 lemon
75ml olive oil
35g Pine nuts
30g sun dried tomatoes
30g rucola
30g Parsley
20g parmesan cheese
1 pinch of salt

METHOD:

1. Put a large pot with water to boil. Put in a tablespoon of salt.
2. Toast the pine nuts.
3. Place the peas, basil, parsley, pine nuts, parmesan cheese, 4 garlic cloves and salt in a food processor and blend. Whilst blending, add in 60ml olive oil.
4. When the mixture has become combined and creamy, add in the lemon juice. If needed, add in more olive oil.
5. Add pasta to boiling water and cook as required. Drain well.
6. In a pan, sauté 15ml olive oil, 2 minced garlic cloves and sun dried tomatoes for 2 minutes.
7. Add the pea pesto and sun-dried tomato mixture to the pasta and stir thoroughly.
8. Garnish with parmesan and parsley.