

Sun-Dried Tomato Pesto with Penne



Servings: 6

Yield: 1 1/2 cups

*8 1/2 ounces sun-dried tomato,
packed in oil*

2 garlic cloves

1/2 cup pine nuts

1 cup basil

1/4 cup Parmesan cheese

oil from the sun-dried tomatoes

450 grams penne pasta

To a food processor add sun-dried tomatoes, garlic, pine nuts, basil, and Parmesan cheese. Blend adding as much oil from the sun-dried tomatoes as you need to make the pesto smooth.

Cook the penne in salted boiling water according to the package directions until al dente. Drain and set aside.

Combine the penne and sun-dried tomato pesto until the penne is completely coated.

Serve

Per Serving (excluding unknown items): 481 Calories; 17g Fat (31.1% calories from fat); 17g Protein; 68g Carbohydrate; 5g Dietary Fiber; 7mg Cholesterol; 228mg Sodium; 2g Total Sugars; trace Vitamin D; 162mg Calcium; 4mg Iron; 888mg Potassium; 334mg Phosphorus. Exchanges: .