



UCOOK

Red Pepper Pesto Pasta

with blistered baby tomatoes & fresh basil

This scrumptious pasta recipe combines blistered baby tomatoes, pops of chilli, red pepper pesto, and Italian-style cheese to create the perfect flavour-packed sauce for al dente penne pasta. Garnished with fresh basil and toasted sunflower seeds.

Hands-on Time: 30 minutes

Overall Time: 35 minutes

Serves: 4 People

Chef: Samantha du Toit

Veggie

 Laborie Estate | Laborie Merlot 2021

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Ingredients & Prep

| | |
|-------|--|
| 400g | Penne Pasta |
| 40g | Sunflower Seeds |
| 2 | Onions <i>peel & finely slice</i> |
| 2 | Garlic Cloves <i>peel & grate</i> |
| 20ml | Dried Chilli Flakes |
| 400g | Baby Tomatoes <i>rinse</i> |
| 200ml | Pesto Princess Red Pepper Pesto |
| 10g | Fresh Basil <i>rinse, pick & roughly torn</i> |
| 80ml | Grated Italian-style Hard Cheese |

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water

1. PENNE PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

2. SUNNY SEEDS Place the sunflower seeds in a pan over medium heat. Toast until golden brown, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

3. START THE SAUCE Return the pan to medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 6-7 minutes (shifting occasionally). Add the grated garlic and the chilli flakes (to taste). Fry until fragrant, 1-2 minutes. Add the rinsed baby tomatoes and fry until blistered, 5-6 minutes. While frying, gently squash the tomatoes with the back of a wooden spoon until they burst. Season, remove from the pan, and set aside.

4. TOSS IT TOGETHER Toss the blistered baby tomato mix, the pesto, ½ the torn basil, and ½ the cheese through the cooked pasta.

5. TUCK IN, CHEF! Bowl up the red pepper pesto pasta. Sprinkle over the remaining cheese and drizzle with olive oil. Garnish with the remaining basil and the toasted sunflower seeds.

Nutritional Information

Per 100g

| | |
|--------------------|---------|
| Energy | 685kJ |
| Energy | 164kcal |
| Protein | 5.9g |
| Carbs | 23g |
| of which sugars | 3.1g |
| Fibre | 2.4g |
| Fat | 3.5g |
| of which saturated | 0.9g |
| Sodium | 159mg |

Allergens

Egg, Gluten, Allium, Wheat, Sulphites,
Tree Nuts, Cow's Milk

Eat
Within
4 Days