

# WORLD PASTA DAY

25TH OCTOBER 2019

## INGREDIENTS

76588	Everyday Favourites Italian penne rigate	650g
01623	Everyday Favourites diced onions	200g
04505	Everyday Favourites sliced mixed peppers	400g
29530	Everyday Favourites tomato and mascarpone cooking sauce	1ltr
29713	Everyday Favourites grated mild coloured cheddar	300g

## METHOD

- 1 Bring a pan of water to the boil, once boiling add the pasta and cook until tender, then drain.  
Whilst the pasta is cooking in another pan, add the onions and peppers, and dry fry until tender. Then add the tomato and mascarpone sauce and bring to the boil.
- 3 Once boiling and pasta is cooked, fold the pasta through the sauce, then place in an oven proof tray and sprinkle with cheese.
- 4 Place in a hot oven and bake until cheese is golden.

TOMATO AND MASCARPONE PASTA



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**TOMATO AND  
MASCARPONE  
PASTA**

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## TOMATO & ROSEMARY PESTO TAGLIATELLE



## INGREDIENTS

70359	Garlic granules	1 tsp
00137	Olive oil	4 tbsp
4439	Everyday Favourites salt	½ tsp
70350	Everyday Favourites basil	40g
38140	Parmesan cheese (grated)	25g
70309	Everyday Favourites rosemary needles	20g
50396	Everyday Favourites cracked black pepper	to taste
70384	Everyday Favourites crushed chillies	1 tsp
70348	Everyday Favourites oregano	1 tsp
70349	Everyday Favourites rubbed thyme	1 tsp
94992	Sunflower seeds	20g
11983	Pumpkin seeds	15g
	Baby spinach	100g
79429	Tagliatelle	200g
	Cherry tomatoes, diced	120g
	Fresh green beans, sliced	120g

## METHOD

- 1 To make the pesto, place the basil, grated Parmesan cheese and around half of the garlic granules into a blender (if you don't have one, you can use a pestle and mortar instead) and mix until a thick paste is achieved. Whilst still mixing, gradually drizzle in olive oil (around three tablespoons should suffice) until binded. Season to taste with salt and black pepper. You can add more ingredients, if necessary, until the desired flavour and consistency is achieved.
- 2 For the pasta, bring a pan of salted water to boil over a medium heat, adding the pasta and half the rosemary when ready.
- 3 Whilst the pasta is cooking heat 1 tablespoon of olive oil in a frying pan on a medium heat. Add the sunflower seeds, pumpkin seeds, thyme, oregano, diced tomatoes, sliced green beans and the remaining garlic. Cook for around 5 minutes, mixing throughout, until the vegetables have softened; and then turn to low leave whilst you prepare the pasta.
- 4 Once the pasta has been on for 7-9 minutes, and is cooked to al dente, add the baby spinach for a final 30 seconds. Then, scoop out a mug of cooking water and set this aside, before draining.
- 5 Combine the pesto with the tagliatelle and spinach, adding a little cooking water to loosen, if needed, and then season to taste.
- 6 Divide the pasta and spinach between your bowls and spoon over the tomatoes and beans. To finish, add a little drizzle of extra virgin olive and some finely grated Parmesan, then enjoy.

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**TOMATO &  
ROSEMARY PESTO  
TAGLIATELLE**

The image is a promotional poster for World Pasta Day. It features a central white rectangular area with a thin white border. The background of the entire image is a collage of various pasta shapes, including penne, farfalle, shells, and spaghetti, arranged in a circular pattern around the central text. The text is centered and reads "WORLD PASTA DAY" in large, bold, yellow-outlined letters, and "25TH OCTOBER 2019" in smaller, bold, yellow-outlined letters below it.

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