

Orecchiette Pesto Pasta



AFFORDABLE WHOLEFOODS - RECIPE OF THE WEEK

"This is one of my favourite pastas to cook with. It's the tri-coloured organic durum wheat orecchiette from L'Abruzzese Artisan Pasta with spinach and tomato powder giving it the subtle colouring it has. It goes really well in casseroles as well, but I love to make it with just a simple pine nut pesto and garnish with a few herbs and extra toasted pine nuts for crunch." *Denise Evans, Owner - Affordable Wholefoods*

Serving size: 3-4

Ingredients:

2 cups of organic orecchiette pasta

2-3 tablespoons of traditional pine nut pesto

Fresh basil to garnish

Small handful of fresh walnuts (lightly toasted)

Method:

1. Bring a large pot of water to the boil and then add the orecchiette pasta.
2. Simmer and cook for 10-12 minutes until al dente.
3. Drain and whilst still hot, stir through the pesto until well combined.
4. Serve hot with a garnish of fresh basil and a sprinkling of toasted walnuts.

Inspiration:

For a wholesome gluten free version try our Organic Rice & Quinoa Penne Pasta

Vegetarian | Refined Sugar Free | Delicious

[See our Traditional Pesto Recipe Here](#)