

Pesto Pasta Bake

Bialik College Kitchen Garden Program



Ingredients:

- 1-2 quantities of basil pesto
- 1 packet of rigatoni/penne
- 1 cup cherry tomatoes, chopped in half
- 1/2 cup grated cheese

Equipment:

- food processor
- grater
- spatula
- chopping board
- knife
- saucepan
- colander

Method:

1. Cook the pasta according to packet instructions. (keep ½ cup of the cooking water to put with the pesto to make it saucy.) Once cooked, drain pasta and set aside.
2. Make the basil pesto, mix in some of the cooking water so the pesto is more like a sauce.
3. Preheat oven to 180C.
4. Toss the pasta with the pesto sauce and tomatoes. Place in a baking dish.
5. Sprinkle with cheese and cover with foil. Bake for 15 minutes or until the cheese has melted.