

Corn Penne with almond-and-basil red pesto

Preparation time: 15 min

Difficulty: Medium

Ingredients

- Classic basil pesto: 200 g
- Corn pasta (Penne): 400 g
- Extra Virgin Olive (EVO) Oil: as required
- Onion: 1/4
- Pepper: to taste
- Salt: to taste
- Unpeeled almonds: 120 g



Preparation

Make a sauté with 1/4 minced onion in a little EVO oil and prepare a tomato sauce with Pomì Juice. Cook for c. 15 minutes, season to taste and let rest. Once cooled, add it to the ready pesto sauce.

Boil Penne pasta in a generous amount of salted water, then drain and mix them with the sauce.

When in plate, sprinkle finely-sliced almonds.

For this recipe we used:

Strained Tomatoes
100 ml

