

## **Tofu pesto and tomato Pennette**

Preparation time: 15 min

**Difficulty**: Easy

## **Ingredients**

Basil: to tasteOil: to tasteOnion: 1

• Penne pasta: 1.1 lbs

Salt: to tasteTofu: 10 oz.



## **Preparation**

Prepare a classic tomato sauce using Pomì strained tomato sauce and let it cool. Meanwhile, in a food processor add the basil, tofu, salt and pepper. Mix everything together until reaching a smooth mixture that is well blended. Add the lukewarm tomato sauce and let everything sit in the pan.

Cook the pennette pasta (I recommend the corn ones) in boiling water with salt. Once cooked, mix the pennette with the "pesto" previously prepared without heating them again. Serve.

## For this recipe we used:

Finely Chopped tomatoes 400 gr

