

# Easy Cheesy Pesto Pasta

Recipe By *Faigy Grossman*



Cooking and Prep:  25  
m

Serves:  8

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot,  
Chanukah, Nine Days

**Diet:** Pescetarian, Vegetarian

**Source:** Family Table by  
Mishpacha Magazine

When I came up with this pasta dish combination, I didn't realize how fast it would take to prepare and how gourmet it would actually taste. Be forewarned: Easy and delicious can both be used to describe this sophisticated tasting meal-in-one!

## Ingredients (10)

### Main ingredients

- 1 large Spanish onion, diced
- 1/4 cup oil
- 1 package **Tuscanini Pasta Pennoni** or other penne pasta
- 4 cubes **Dorot Gardens Frozen Basil** (or 4 tablespoons diced basil)

- 4 cubes Gefen Frozen Garlic
  - 1 and 1/2 teaspoons salt, or to taste
  - black pepper, to taste
  - 4 ounces (115 grams) shredded cheese
  - 1 and 1/2 containers grape tomatoes, halved
  - sunflower seeds , for garnishing (*optional*)
- 

## Start Cooking

### Prepare Pasta

1. In a large pot, sauté onion in oil until golden; remove to mixing bowl.
2. Fill pot with water and cook pasta according to package directions. While pasta is cooking, add basil, garlic, salt, and pepper to the sautéed onions, and stir to combine.
3. Drain pasta and return to pot. Over low heat, add the cheese to the pot and stir until melted. Add onion-seasoning mixture and mix until well combined. Stir in tomato halves until heated through. Remove from heat and garnish with sunflower seeds.