

Pesto Sun-Dried Tomato Pasta

Recipe By *Nechama Norman*



Cooking and Prep:  2
h 10 m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

One summer, my husband and I participated in Detroit's Project SEED (a summer kiruv program run by Torah Umesorah), run by the Tolwin family. A woman named Bashy works behind the scenes scheduling and making arrangements for the program, but often she'll get into the kitchen and prepare food for the events as well. This dish was one of my favorites. Since this "cheat" version of pesto uses frozen cubes, it's easy to pull together...but don't be intimidated and take the time to dry your own tomatoes. Canned or bagged versions don't come close in flavor!

Ingredients (11)

Noodles

1 pound **Manischewitz Large Bow Ties** or other egg noodles

Pesto

8 cubes **Dorot Gardens Frozen Basil**

4 cubes Gefen Frozen Garlic

4 cubes Dorot Gardens Frozen Parsley

1/4 cup olive oil

1 teaspoon kosher salt

Sun-Dried Tomatoes

1 (8-oz.) package cherry tomatoes, halved

1/4 cup olive oil

2 cubes Gefen Frozen Garlic

1/2 teaspoon salt

1/4 teaspoon black pepper

Start Cooking

Prepare the Sun-Dried Tomatoes

1. Preheat oven to 225 degrees Fahrenheit. On a baking sheet, toss tomatoes with olive oil, garlic, salt, and pepper. Roast tomatoes for two to three hours to dry them out (depending on how dry you like them).

Make the Pesto Pasta

1. Prepare egg noodles according to package instructions.
2. Prepare the pesto. Let the cubes thaw, then combine with the rest of the ingredients and mix.
3. Toss pasta with pesto and tomatoes.