

Sundried Tomato Pesto Pasta

Ingredients

1 lb. short cut pasta
1 roasted red pepper
½ cup sundried tomatoes (drain if packed in oil)
1 cup fresh basil leaves plus a few leaves for garnish
½ cup toasted walnuts
½ cup grated parmesan
Juice from ½ lemon (about 4-5 tsp.)
2 tblsp. tomato paste
4 cloves garlic roughly chopped
1 cup pasta water
1/3 cup Extra Virgin Olive Oil
1 tsp. red pepper flakes (less if you don't like heat or disregard)
½ tsp. ground black pepper

Preparation

Bring large pot of water to boil, salt generously, add pasta and cook until al dente, 2 minutes short of recommended cook time. Drain pasta and save 1 cup of pasta water for pesto.

Add all pesto ingredients to bowl of food processor with blade attachment except olive oil, cheese and pasta water. Blend until smooth. Add cheese and turn on motor, drizzling olive oil through feed tube until well blended. While motor is running add half of pasta water until pesto is creamy.

Add half of pesto to large pot which cooked pasta. Add half of cooked noodles. Mix well. Add rest of pasta and the other half of pesto. Mix thoroughly, if sauce seems dry add rest of pasta water and mix until glossy. Place in serving bowl and garnish with torn basil leaves. Pass grated parmesan at table if desired.