



ONE POT PESTO PASTA

SERVES: 4

TIME: 15 MINUTES

INGREDIENTS:

12 oz whole wheat linguine

2 C small cherry tomatoes

1 white or yellow onion, diced

4 cloves garlic, thinly sliced

2 sprigs basil, plus torn leaves for garnish

2 TBSP olive oil

S + P

4 & 1/2 C water

Freshly grated parmesan cheese, for serving

2 TBSP PESTO SAUCE

DIRECTIONS:

1. Prep all ingredients.
2. Combine pasta, tomatoes, onion, garlic, basil, oil, 2 tsp salt, 1/4 tsp pepper and water in a large pot.
3. Bring to a boil over high heat. Boil mixture, stirring and turning pasta frequently, until pasta is al dente and water has nearly evaporated, about 9 minutes.
4. Let cool for 2 minutes. Add PESTO SAUCE, mix and season to taste with salt and pepper, divide among 4 bowls, and garnish with basil. Serve with a sprinkle of Parmesan.

SONG: You're my Best Friend by QUEEN