

Saucy Pesto Pasta

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This 30 minute Saucy Pesto Pasta recipe with sundried tomatoes, spinach, cream in a basil pesto sauce is great when you're craving Italian but you want a vegetarian dinner.

I've said it before and I'll say it again I am not vegetarian, but it seems that 3 to 4 meals a week are meat free.

Pasta is perfect with or without meat. I know I post a lot of pasta recipes, but pasta is so versatile, easy and delicious you can have pasta often

without repeating the same recipe, plus who doesn't love pasta!!!

Make The Pesto For Saucy Pesto Pasta

Making your own Pesto sauce for this Saucy Pesto Pasta is so easy. In a food processor blend 4 cups fresh basil with 2 tablespoons of garlic, 1 cup pine nuts and 1 cup parmesan cheese.

Process until blended then with the food processor running slowly add 2 cups extra virgin olive oil.

That's it!! Homemade pesto!!! If you make this Recipe Please tag me on Instagram with your creations. And please don't forget to leave me a comment I love hearing from you, It's my favorite Part!!!

Ingredients

- 1 Lbs. penne pasta
- 1 cup sundried tomatoes chopped
- 2 cups chopped spinach
- 2 cups reserved pasta water
- 2 cups heavy cream
- 2 cups prepared pesto
- 1 cup grated parmesan cheese
- 1/2 chopped onion
- 2 tablespoons chopped garlic
- 2 tablespoons each olive oil and butter

Instructions

1. Cook pasta according to package directions reserving 2 cups of the pasta water
2. In a large sauté pan heat the oil and butter to medium
3. Add the onion and garlic sauté until tender and just beginning to brown
4. Add the sundried tomatoes sauté 5 minutes longer
5. Add the cream and reserved pasta water simmer covered on low for 15 minutes or until sauce thickens
6. Add the spinach, pesto sauce and parmesan cheese simmer 10 minutes longer
7. Toss the drained penne with the sauce sprinkle with additional parmesan and fresh chopped Italian Parsley and ENJOY!!!