

# DINNERLY



## Fresh Pesto Pasta Squares with Tomatoes, Peas & Garlicky Panko



ca. 20min



2 Servings

It's hip to be square—especially when you're talking about fresh pasta! These squares, intermingled with garlicky panko and tender sun-dried tomatoes, stack up to one pretty amazing meal. Fresh pasta makes any homemade dinner feel extra special. We've got you covered!

## WHAT WE SEND

- sun-dried tomatoes <sup>17</sup>
- peas
- garlic
- 1,3
- 7
- 1

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- colander
- large pot
- medium skillet

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 890kcal, Fat 40g, Carbs 110g, Protein 23g



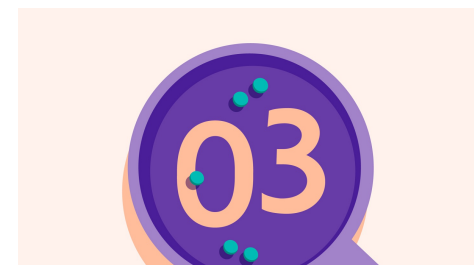
### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack the **pasta sheets** and cut lengthwise into 3 long strips, then cut each stack of strips crosswise into 4 squares. Finely chop **sun-dried tomatoes**. Peel and finely chop  $\frac{1}{2}$  **teaspoon garlic**.



### 2. Toast panko

Heat  $1\frac{1}{2}$  **tablespoons oil** in a medium skillet over medium. Add **panko** and **garlic**. Cook, stirring, until golden brown, about 3 minutes. Season to taste with **salt** and **pepper**. Transfer to a small bowl.



### 3. Boil pasta

Add **fresh pasta squares** to the boiling water and cook until al dente, stirring frequently to avoid sticking, 2–3 minutes. Reserve  $\frac{1}{2}$  **cup pasta water**, then drain well.



### 4. Mash peas

Add **peas** and  $\frac{1}{4}$  **cup of the reserved pasta water** to same large pot. Bring to a simmer over medium-high and cook, coarsely mashing peas with a potato masher or fork, about 2 minutes. Stir in **pesto** and **sun-dried tomatoes**.



### 5. Finish pasta & serve

Add **pasta** and **remaining  $\frac{1}{4}$  cup pasta water** to pot. Cook over medium heat, tossing gently, until pasta is coated and sauce is slightly reduced (sauce should be slightly loose, pasta will continue to soak up liquid), 1 minute. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **some of the panko**, passing **remaining panko** at the table. Enjoy!



### 6. Kids pitch in

Have some eager young helpers on hand? If they're willing and able, they can use kitchen shears to cut up the pasta into squares in step 1.