

# DINNERLY



FAST

PICKY EATER  
PROOF

## Fresh Pesto Pasta with Tomatoes & Peas

 ca. 20min  2 Servings

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

## WHAT WE SEND

- ½ lb lasagna sheets <sup>1,3</sup>
- 2 oz sun-dried tomatoes <sup>17</sup>
- garlic (use 1 large clove)
- 1 oz panko (use half) <sup>1</sup>
- 5 oz peas
- 4 oz basil pesto <sup>7</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

## TOOLS

- large pot
- medium skillet
- colander

## 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 880kcal, Fat 48g, Carbs 91g, Protein 22g



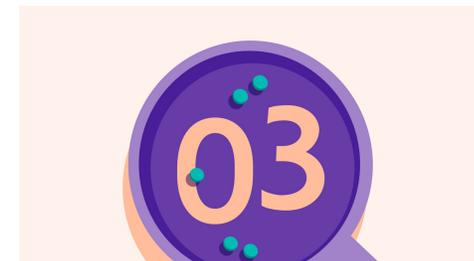
### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack **pasta sheets** (remove plastic dividers) 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 **1 teaspoon garlic**.



### 2. Toast panko

Heat **1½ tablespoons oil** in a medium skillet over medium. Add **half of the panko** and **½ teaspoon of the chopped garlic**. Cook, stirring, until golden brown, about 3 minutes; season with **salt and pepper**. Transfer to a small bowl and set aside until ready to serve.



### 3. Cook tomatoes & peas

Heat **remaining garlic** and **1 tablespoon oil** in same skillet over medium-high, stirring, until garlic is sizzling, about 30 seconds. Add **sun-dried tomatoes** and **peas**. Cook, stirring, until peas are heated through and tender, about 2 minutes; season to taste with **salt and pepper**.



### 4. Boil pasta

Meanwhile, cook **pasta squares** in boiling water, stirring frequently to avoid sticking, until al dente, 2–3 minutes. Reserve **¼ cup cooking water**, then drain pasta. Immediately add pasta, **pesto**, and reserved pasta water to skillet with **peas and tomatoes**.



### 5. Sauce pasta & serve

Cook **pasta** over medium, tossing gently, until coated and **sauce** is slightly reduced (**sauce** should be slightly loose, as **pasta** will continue to soak up the liquid), about 1 minute; season to taste with **salt and pepper**. Serve **fresh pesto pasta squares** topped with **some of the toasted panko**. Pass **remaining panko** at the table, to sprinkle, as desired. 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 the pasta into squares in step 1.