

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 ^{1,3}
- 2 oz sun-dried tomatoes ¹⁷
- garlic (use 1 large clove)
- 1 oz panko (use half) ¹
- 5 oz peas
- 4 oz basil pesto ⁷

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.

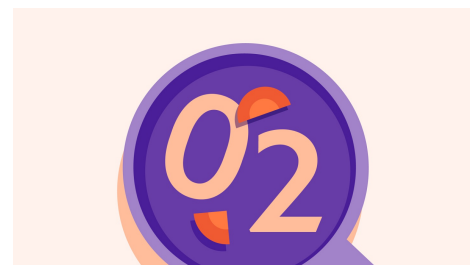
NUTRITION PER SERVING

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



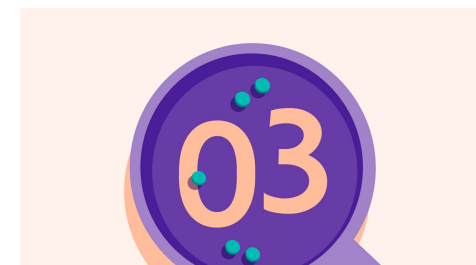
1. Prep ingredients

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.



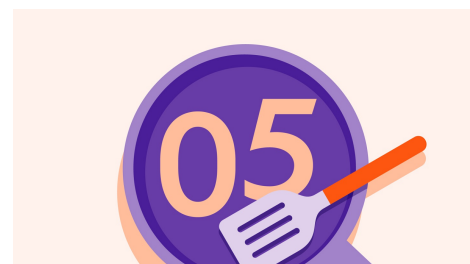
3. Cook tomatoes & peas

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.