



NUT FREE PESTO WITH SAN REMO CURLS



Serves 4



10 minutes prep time



10 minutes cook time

INGREDIENTS

- 1 packet San Remo Curls
Pasta No. 27 500g

For Pesto

- 1 cup of rocket, chopped
roughly
- 1 cup basil leaves
- 1 cup baby spinach
- ¼ cup olive oil
- ½ cup grated parmesan
- Extra olive oil, as required
- Salt and pepper

DIRECTIONS

1. Cook pasta as per packet directions.
2. Place all pesto ingredients into a large food processor and mix until combined.
3. Heat pesto in a large pan and add a little pasta water to help stop it from sticking.
4. Reduce heat to a simmer and cook for a further 2 minutes or until hot.
5. Strain pasta and add to the sauce, stirring to mix.
6. Serve and enjoy with family and friends!

ALLERGEN INFORMATION

Nut free, Vegetarian