



**Moorddrift**  
Dairy

## CASHEW PESTO AND PEA PASTA

### INGREDIENTS

- 500 g tagliatelle pasta
- Cashew Pesto:
  - 1 cup (250 ml) fresh basil leaves
  - ¼ cup (60 ml) roasted salted cashew nuts
  - Robertsons Salt and Pepper
  - 2 cups (500 ml) frozen peas
  - ¼ cup (62,5 ml) grated Parmesan cheese
  - 2 garlic cloves, peeled
  - ½ cup (125 ml) KNORR Sundried Tomato & Olive Oil Salad Dressing

### INSTRUCTIONS

Cook pasta in boiling salted water following instructions on the packet

Cook the peas in a microwave oven until cooked

Cashew Pesto: In a bowl combine the Parmesan cheese, basil leaves, garlic, cashew nuts and KNORR Sundried Tomato & Olive Oil Salad Dressing and process well

Toss the cashew pesto through the hot pasta

Add the peas and season with salt and pepper

**TIP:** Turn this into a pasta salad by using penne pasta instead of tagliatelle and refrigerate before serving

**FRESHER FOR LONGER**

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