

MAFALDINE DE CECCO

with trapanese pesto



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MAFALDINE DE CECCO

Serves 5

INGREDIENTS

— Available at Mediterranean Foods

- 400g Mafaldine pasta De Cecco
- 40g Parmigiano Reggiano
- 100g Blanched almonds
- 4 Anchovy fillets
- 1 Cup of sun-dried tomato
- 2 Cups of olive oil
- 1 Pinch of salt
- 2 Cloves of garlic
- 1/2 teaspoon of fresh chopped chilli
- 20g of basil
- 200g of cubed riped tomato

METHOD

1. Blanch the tomato in boiling water for 10 seconds, place it in cold water until you are ready to handle it. Peel it and chop it roughly.
2. Place all of the ingredients into a tall cup for a hand blender or a normal blender.
3. Whiz to a pesto like consistency and set aside.
4. Cook the pasta in plenty of salted water to al dente, drain them reserving 1/2 cup of the cooking water.
5. Place the pasta in a large bowl and pour the pesto into it. Toss the pasta and serve it with extra parmigiano on top!

Buon Appetito!

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