



# ORECCHIETTE PESTO PASTA

AFFORDABLE WHOLEFOODS - RECIPE OF THE WEEK

“This is one of my favourite pastas to cook with. It’s the tri-coloured organic durum wheat orecchiette from L’Abruzzese Artisan Pasta with spinach and tomato powder giving it the subtle colouring it has. It goes really well in casseroles as well, but I love to make it with just a simple **pine nut pesto** and garnish with a few herbs and extra toasted pine nuts for crunch.” *Denise Evans, Owner - Affordable Wholefoods*

**Serving size:** 3-4

## **Ingredients:**

2 cups of organic orecchiette pasta

2-3 tablespoons of **traditional pine nut pesto**

Fresh basil to garnish

Small handful of fresh walnuts (lightly toasted)

## **Method:**

Bring a large pot of water to the boil and then add the orecchiette pasta.  
Simmer and cook for 10-12 minutes until al dente.

Drain and whilst still hot, stir through the pesto until well combined.

Serve hot with a garnish of fresh basil and a sprinkling of toasted walnuts.

## **Inspiration:**

For a wholesome gluten free version try our Organic Rice & Quinoa Penne Pasta

**Vegetarian | Refined Sugar Free | Delicious**

See our [Traditional Pesto Recipe Here](#)