

SPINACH PESTO PASTA WITH CHERRY TOMATOES

Ingredients

2 tablespoons olive oil	1/4 cup shredded parmesan cheese
100g baby spinach leaves	375g short pasta shapes (e.g. penne, fusilli, orrechiette)
1/2 cup firmly packed fresh basil leaves	250g punnet small cherry tomatoes, halved
2 tablespoons toasted slivered almonds	
2 cloves garlic, crushed	

1. To make pesto: place spinach, basil, almonds and garlic in a food processor. Process until finely chopped. Gradually oil and parmesan. Process to form a thick paste.
2. Cook pasta in a large, deep pan of boiling water for 10 to 12 minutes or until just tender (al dente). Drain and return to same pan.
3. Add spinach pesto to pasta. Stir over low-medium heat until pasta is coated with pesto and heated through.
4. Stir in tomatoes. Serve hot.

Tips

To toast slivered almonds, spread over an oven tray. Bake in a moderate oven (180C) for 3-5 minutes until light golden.