



Corn Penne with almond-and-basil red pesto



Time: 15 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Pomi L+ 500g 100 ml
- Classic basil pesto 200 g
- Corn pasta (Penne) 400 g
- Extra Virgin Olive (EVO) Oil as required
- Onion 1/4
- Pepper to taste
- Salt to taste
- Unpeeled almonds 120 g

For this recipe we used:



Preparation

Make a sauté with 1/4 minced onion in a little EVO oil and prepare a tomato sauce with Pomì Juice. Cook for c. 15 minutes, season to taste and let rest. Once cooled, add it to the ready pesto sauce.

Boil Penne pasta in a generous amount of salted water, then drain and mix them with the sauce.

When in plate, sprinkle finely-sliced almonds.