



Easy Rigatoni with Tomato Pesto Sauce



Preparation time: 25 min.

Difficulty: Easy

Ingredients (4 people)

- **Marinara spaghetti**
 - Chopped Tomatoes 750g 1 box
 - Basil pesto, store-bought or homemade ½ cup
 - Crushed red pepper optional
 - Fresh basil leaves, torn to taste
 - Grated Parmesan cheese to your liking
 - Pomi Tomato Sauce 1 cup
 - Rigatoni pasta 1 lb
 - Salt and pepper to taste
 - Toasted pine nuts, optional ¼ to 1/3 cup
 - Water ½ cup

For this recipe we used:



Preparation

Easy, quick, and flavor-packed rigatoni pasta with tomato-pesto sauce. Great on its own or add grilled chicken on top!

1. In a large and deep cooking skillet with a lid, over medium heat, combine **Pomi chopped tomatoes**, **Pomi tomato sauce**, water, and basil pesto. Season with salt and pepper. Bring to a simmer, stirring occasionally until thickened. About 15 minutes.
2. While the sauce is simmering, cook Rigatoni pasta in boiling water according to package instructions to al dente. Drain, reserving about 1 cup of cooking water in case you need it later for the sauce.
3. Add the cooked pasta to the simmering sauce. Stir to make sure pasta is well-coated with the sauce. If needed, add just a little bit of the pasta cooking water.
4. To serve, garnish with quality grated parmesan cheese, toasted pine nuts, fresh basil, and a pinch of crushed red pepper. Enjoy!

Recipe by Suzy Karadsheh of TheMediterraneanDish.com

- *The Mediterranean Dish*