



Easy Rigatoni with Tomato Pesto Sauce



Time: 25 min.

Difficulty: Easy

Ingredients (4 people)

- **Ingredients**

- 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 **Pomì chopped tomatoes**, **Pomì 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*