



Pesto Pasta

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cooked Penne Pasta
- Pesto
- Pine Nuts
- Sundried Tomatoes
- Fresh Spinach
- Fresh Basil
- Fresh Parmesan Cheese
- EVOO
- S&P

Instructions

I was scrambling around the fridge tonight, trying to figure out what Larph and Mrs Larph were going to take to work for lunch this week.

I have officially rejected the work canteen. I can no longer bare to tolerate paying hard earned money for the shite they dish out (mostly tinned-meat curries and frozen fish/chips etc). All it takes to avoid this crap is a little prep work the evening before, and that's where this lunch was born.

Scanning the fridge, I had some leftover cooked pasta and when I realised the rest of the ingredients could be cobbled together, I knew what I was going to do.

In your mixing vessel, chop up your sundried tomoatoes (or fresh cherry tomatoes if you have those), and a couple of handfuls of pine nuts (dang those things are expensive).

Chop up some spinach, add the pasta and some EVOO (or the olive oil from the antipasta tomatoes). Make sure everything gets mixed well and coated in all the good pesto goodness - finely grate some fresh parmesan whilst you do this.

Finally, season with a little salt and some pepper.

I promise you, you will not be disappointed with this, especially when you catch a glimpse up the lunch menu at the canteen.