

Pesto alla Trapanese Pasta

Put a Sicilian twist on traditional pesto with tomatoes and almonds in this Pesto alla Trapanese.

PREP TIME: 10 minutes **TOTAL TIME:** 25 minutes **SERVINGS:** 6

INGREDIENTS

- 1 pound casarecce or gemelli pasta
- 1/4 cup blanched almonds
- 1 cup fresh basil
- 2 cloves garlic
- 1 can **ShopRite Trading Company** San Marzano tomatoes, drained
- 1/4 cup **ShopRite Trading Company** Parmigiano-Reggiano, grated
- 1/4 cup **ShopRite Trading Company** Pecorino Romano, grated
- 1/4 cup **ShopRite Trading Company** Extra Virgin Olive Oil
- Coarse salt to taste

DIRECTIONS

1. Bring a large pot of water to a boil, season with salt, and cook pasta until al dente or to desired doneness. Drain all but one-half cup of cooking liquid from pasta.
2. While pasta is cooking, in a blender, add garlic and almonds. Pulse blender until garlic and almonds are chopped. Add basil, tomatoes, Parmigiano-Reggiano, and Pecorino Romano. Pulse mixture, while slowly adding olive oil. Pesto should be the texture of a chunky paste. Add salt as needed to taste.
3. Place cooked pasta in a large serving bowl. Add pesto to pasta and stir to coat pasta. Use remaining pasta cooking liquid to help thin the sauce, if needed.

Nutrition Information (1 serving): Calories 213, Total Fat 13.5 grams, Saturated Fat 3 grams, Cholesterol 7.5 milligrams, Sodium 107 milligrams, Carbohydrates 16 grams, Sugar 3.5 grams, Fiber 2 grams, Protein 5.5 grams