THE J.M. SMUCKER Co

Tuscan-Inspired Pesto Pasta

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	8	N/A

Ingredients

- 3 cups (750 mL) uncooked bow tie pasta
- 3 cups (750 mL) **Carnation®** Simple White Sauce
- 3/4 cup (175 mL) prepared pesto sauce
- 1 bag (400 g) frozen vegetables
- 2 garlic cloves, minced
- 1 tsp (5 mL) salt
- 1/4 tsp (1 mL) pepper
- 1 1/2 cups (375 mL) grated mozzarella cheese
- 3/4 cup (175 mL) grated white cheddar cheese

Directions

Step 1:

Cook pasta per package directions. Rinse with cold water to stop cooking so pasta will remain al dente.

Step 2:

Prepare **Carnation** Simple White Sauce in medium sauce pan. Stir in pesto.

Step 3:

Preheat oven to 375°F (190°C). Grease a 9” x 13” (3 L) dish.

Step 4:

Combine 2 cups (500 mL) sauce with pasta in a large bowl. Add frozen vegetables, garlic, salt and pepper. Stir well.

Step 5:

Place half the pasta mixture into prepared dish. Pour 1 cup (250 mL) pesto white sauce and half the grated cheese over prepared pasta. Place remaining pasta mixture over sauce and then cover with remaining sauce and cheese.

Step 6:

Bake in preheated oven, 40 to 45 minutes until golden and bubbling. Let sit 10 minutes before serving.

Images

