



DINNERLY



Fresh Pesto Pasta Squares with Tomatoes, Peas & Garlicky Panko

 ca. 20min  4 Servings

It's hip to be square—especially when you're talking about fresh pasta! These squares, intermingled with garlicky panko and tender sun-dried tomatoes, stack up to one pretty amazing meal. Fresh pasta makes any homemade dinner feel extra special. We've got you covered!

WHAT WE SEND

- garlic
- sun-dried tomatoes ¹⁷
- peas

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large pot
- medium skillet

ALLERGENS

Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 860kcal, Fat 37g, Carbs 110g, Proteins 23g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Stack the **pasta sheets** and cut lengthwise into 3 long strips, then cut each stack of strips crosswise into 4 squares. Finely chop **sun-dried tomatoes**. Peel and finely chop **1 teaspoon garlic**.



2. Toast panko

Heat **2 tablespoons oil** in a medium skillet over medium. Add **panko** and **garlic**. Cook, stirring, until golden brown, about 3 minutes. Season to taste with **salt** and **pepper**. Transfer to a small bowl.



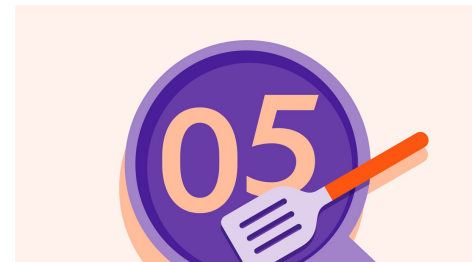
3. Boil pasta

Add **fresh pasta squares** to the boiling water and cook until al dente, stirring frequently to avoid sticking, 2–3 minutes. Reserve **1 cup pasta water**, then drain well.



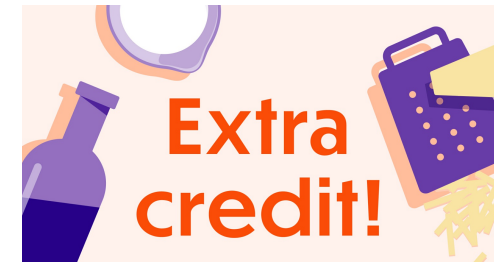
4. Mash peas

Add **peas** and **½ cup of the reserved pasta water** to same large pot. Bring to a simmer over medium-high and cook, coarsely mashing peas with a potato masher or fork, about 2 minutes. Stir in **pesto** and **sun-dried tomatoes**.



5. Finish pasta & serve

Add **pasta** and **remaining ½ cup pasta water** to pot. Cook over medium heat, tossing gently, until pasta is coated and sauce is slightly reduced (sauce should be slightly loose, pasta will continue to soak up liquid), 1 minute. Season to taste with **salt** and **pepper**. Serve **pasta** topped with **some of the panko**, passing **remaining panko** at the table. Enjoy!



6. Kids pitch in

Have some eager young helpers on hand? If they're willing and able, they can use kitchen shears to cut up the pasta into squares in step 1.