**Pesto Pasta (serves 4)**

Ingredients:

* 500g Penne pasta (cooked or dried)
* 75g Pesto
* 12 baby tomatoes
* 1 ball of mozzarella
* 25g Pine nuts
* Rocket, Ciabatta and butter to serve

Method:

1. Pre-heat the oven to 180°C (160°C Fan).
2. Cook pasta according to packet instructions.
3. While the pasta is cooking, toast the pine nuts in a small saucepan.
4. Put the Ciabatta in the oven and heat according to pack instructions.
5. Once cooked, drain the pasta well, reserving a spoonful of the cooking water.
6. Put the pasta back in the saucepan that it was cooked with, add the reserved cooking water and stir in the pesto and tomatoes.



1. Once well mixed, add the mozzerella and stir through until the cheese starts to melt.
2. Serve the pasta into bowls. Top and pine nuts.
3. Serve with Rocket and warmed Ciabatta with butter.

