

Posted on 22 August 2013

by Anjana Chaturvedi

Pesto Cream Pasta



Ingredients

Any Pasta (I've used Penne) - 2 cup
Refined Flour - 2 tsp
Butter - 2 tsp
Olive oil-2 tsp
Milk - 2 cup
Basil Pesto - 2 tsp
Capsicum-1/4 cup
Red Bell Pepper -1/4 cup
Yellow Bell Pepper -1/4 cup
Oregano - 1 tsp
Black Pepper - 1 tsp
Salt - 1/3 tsp
Cheese - 2 tsp

Preparation

1. In a big pan add enough water, 1 tsp salt, 1 tsp of oil, when water start boiling then add pasta and cook till al dente.
2. Drain and refresh the pasta with water and apply a tsp of oil, so they will not become sticky.
3. Heat butter in a pan,when it become warm add refined flour and saute till it start giving a nice aroma.
4. Add milk and stir and whisk well ,make sure there will be no lumps in the mixture. Cook till the consistency become like a sauce (approx 30 seconds), keep stirring.
5. Now add basil pesto sauce in this white sauce and mix well.
6. In a seperate pan heat 2 tsp of olive oil and slightly saute the chopped bell peppers.
7. Now add boiled pasta, pesto sauce, salt, pepper,and oregano in the pan, mix.
8. Add grated cheese and mix well.
9. Serve hot.
10. Serving suggestions- serve hot with toasted bread or buns.

Cooks Note

http://maayeka.blogspot.ae/ [6]