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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

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