

Bowtie Pesto Pasta

Yield:



Ingredients:

- 1) ½ cup chopped onion
- 2) 2 ½ tablespoons pesto
- 3) 2 tablespoons olive oil
- 4) 2 tablespoons grated parmesan cheese
- 5) 1 package of bow tie pasta
- 6) Salt
- 7) Pepper

Steps:

- 1) Get out a large pot and fill ¾ full of water and add 2 teaspoons of salt, then set on stove/hot plate at the highest setting, wait until boiling
- 2) Once the water is boiling add in the noodles until they are cooked al dente style and take it off the heat and drain
- 3) Heat oil in a frying pan on medium low heat, than add pesto, onion, salt, and pepper, cook for 5 min or until the onions are soft
- 4) once the sauce is done put it in a large mixing bowl and mix together the pesto sauce and pasta, stir in grated cheese then serve

For Judges Use Only

Please rate this pasta based on:

Taste 4/ 5 maximum score

Presentation 5/ 5 maximum score

Creativity 4 / 5 maximum score

Total Score: 13/ 15

Comments: for taste it was to oily but the pesto flavor was still good.