

Basil pesto, cherry tomato & pancetta spaghetti



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Preparation: about 15 minutes
Cooking: about 15 minutes
Serves: 4

350g dried spaghetti
8 thin slices pancetta
250g mini roma tomatoes, roughly chopped
Salt and ground black pepper

Basil pesto

2 cups basil leaves
2 garlic cloves, chopped
 $\frac{3}{4}$ cup olive oil
 $\frac{1}{3}$ cup toasted pine nuts
40g parmesan cheese, finely grated

1. To make basil pesto, place basil and garlic in a food processor. Process until evenly chopped. With the motor running, gradually pour in the oil in a thin stream until mixture is combined. Add pine nuts and pulse until roughly chopped. Stir in parmesan. Set aside.
2. Cook spaghetti in a large saucepan of boiling water following packet directions, until al dente. Meanwhile, preheat a grill on high heat. Place pancetta on a grill tray and grill on both sides until golden at the edges. Transfer to a plate lined with paper towel. Set aside to cool. Break into pieces.
3. Drain pasta and return to the pan. Add basil pesto, tomatoes and pancetta. Season with salt and pepper to taste. Toss over low heat until combined and serve.



Basil

If used in significant amounts in a recipe, basil provides:

- Beta carotene, which the body converts to vitamin A and uses in its anti-infection armoury and also folate, one of the B group of vitamins that is especially important at both ends of the age spectrum – during pregnancy and as we grow older.
- Vitamin C, another anti-infection vitamin
- Iron (for healthy red blood cells) and calcium (for bones).

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