

Pesto fettuccine



There's nothing better than homemade pesto. Try this fettuccine recipe with sundried tomatoes

Ingredients

- 2 cups cooked fettuccine
- $\frac{1}{4}$ cup low-fat semi-sundried tomatoes
- 1 tsp parmesan cheese
- 1 cup basil leaves
- $\frac{1}{2}$ cup oven-roasted chestnuts
- 1 tbsp olive oil
- Salt and pepper for seasoning

Method

Cut a slit at the base of each chestnut, then place on a baking tray in a pre-heated oven for about 10 minutes at 180°C. Remove from the oven and allow to cool. Remove the shell carefully and chop finely.

To make the pesto add the basil leaves, cheese, chestnuts and olive oil into a blender and pulse for about 20 seconds or until combined well.

Combine the fettuccine with the pesto mixture and semi-sundried tomatoes and serve.