

PESTO PASTA WITH EGGS



INGREDIENTS

- 8 soft boiled eggs, halved
- 400g spaghetti
- $\frac{3}{4}$ cup store bought pesto
- $\frac{1}{3}$ cup sliced sun dried tomatoes
- 50g feta, crumbled
- finely grated parmesan, to serve
- basil leaves, to serve



METHOD

1. Cook pasta according to packet instructions or until al dente. Drain and return to pan.
2. Stir the pesto and sun dried tomatoes through the pasta.
3. Warm over medium heat for a minute or until fully heated through then divide between bowls and top with feta, boiled eggs and basil leaves.
4. Serve with grated parmesan and a green salad.