

Pesto Pasta with Eggs



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★☆☆☆

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Ingredients

- 8 soft boiled eggs, halved
- 400g spaghetti
- ¾ cup store bought pesto
- 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.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
387g	2970kJ 710kcal	32.2g	36.7g	10.5g	60g	2.2g	1050mg	5.8g

All nutrition values are per serve.