





# PEAS & PESTO PASTA

## EQUIPMENT:

BLENDER  
LARGE STOCK POT  
LARGE MIXING BOWL  
KNIFE & CUTTING BOARD

## INGREDIENTS:

1 LB. FROZEN PEAS  
8 OZ. SOUR CREAM  
1/2 LB. PASTA

1 TBL. OLIVE OIL  
1 MEDIUM ONION SLICED  
1 MEDIUM BELL PEPPER DICED  
4. OZ HUMBLE HOUSE PESTO  
(OPTINAL) COOKED SAUSAGE

## METHOD:

### FIRST

BOIL THE PASTA IN A LARGE STOCK POT OF SALTED WATER AND DRAIN. ALLOW TO COOL SLIGHTLY AND MIX THE PASTA WITH THE OIL TO PREVENT STICKING. COOL THE PASTA COMPLETELY. THIS CAN ALSO BE DONE THE DAY BEFORE IF NEEDED.

### SECOND

TO MAKE THE SAUCE, PUREE HALF OF THE PEAS AND ALL OF THE SOUR CREAM IN A BLENDER UNTIL SMOOTH. YOU MAY HAVE TO ADD SOME WATER TO HELP IT PUREE. SET ASIDE.

### THIRD

ADD THE REMAINING PEAS, VEGETABLES, COOKED PASTA, HHF PESTO, AND HALF OF THE SAUCE INTO THE LARGE MIXING BOWL. MIX UNTIL INCORPORATED. ADD MORE SAUCE AS DESIRED. SEASON WITH SALT AND PEPPER AND ENJOY!

### FOURTH

THIS DISH CAN BE EATEN COLD AS DESCRIBED IN THIS RECIPE, BUT IT IS ALSO A GREAT HOT DISH. TO MAKE INTO A CASSEROLE, ADD ALL OF THE SAUCE IN STEP 3 AND PLACE IN A CASSEROLE DISH. BAKE AT 375 DEGREES FOR 20-30 MINS. TOP WITH BREAD CRUMBS FOR SOME TEXTURE AND ENJOY!