

Pesto Pasta with Eggs



Preparation time: 20 mins

Serves: 4 people

User Rating: ★★☆☆☆

Publication: 22 December 2016

Categories: Quick & Easy, Dinner Recipes, Vegetarian



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.