



CHLOË BOWLER
complete wellbeing

PESTO PEA PENNE



Ingredients (serves 2)

- 1 large onion
- 1 garlic clove
- 4 tbsp pesto
- 200g penne
- 100g frozen peas

Instructions

- Start by chopping the onion and garlic and adding to a pan of hot oil.
- Meanwhile, boil the pasta in a large pan of water.
- When the penne is just about cooked, add the frozen peas.
- Drain the pasta and peas, and add to the onion and garlic.
- Stir in the pesto and serve.

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