



CHLOËBOWLER

complete wellbeing

PESTO PEA PENNE



Servings: 2, Creation Time: 10 minutes

Ingredients

1. 1 onion
2. 1 clove of garlic
3. 50g penne pasta
4. 50g frozen peas
5. 50g basil pesto

Method

1. Start by chopping the onion and garlic and adding to a pan of hot oil.
2. Meanwhile, boil the pasta in a large saucepan of water.
3. When the penne is just about cooked, add the frozen peas.
4. Drain and add to the frying pan with the onion and garlic in.
5. Stir in the pesto.
6. Season and serve.