

Pasta Pesto with Asparagus and Peppers

Ingredients:

- 200g Dried Penne Pasta - Pasta Tubes
- 4 tbsp Green Pesto
- 1 Tin of Asparagus Spears (if you prefer fresh then you will need to cook them first)
- 1 Red Pepper
- 1 Yellow Pepper
- 1 Green Pepper
- 1 small Tub Natural Yogurt
- Good handful of fresh Basil leaves - reserve a few for garnish.
- Salt and pepper to taste
- 1tbsp Olive Oil
- A little grated cheese to garnish. (optional)

Method:

Cook the pasta in boiling water according to the pack instructions.

Meanwhile, slice the peppers and fry gently in the olive oil. When just turning soft stir in the pesto and heat through.

Add the drained cooked pasta and the natural yogurt to the pan and combine gently, when heated through add the torn basil leaves and drained asparagus spears mixing gently so as not to break them up. Season to taste, check it's heated through and serve immediately as it soon goes cold.

Serve decorated with the reserved basil leaves and sprinkled with grated cheese.

Nice served with herby bread or garlic bread - slice a baguette diagonally across to make lots of slices. Spread each of these on both sides with butter or vegetable spread then sprinkle with either dried herbs or garlic granules. Toast under the grill until the butter or spread has melted and the bread is beginning to brown, turn over and toast the other side.